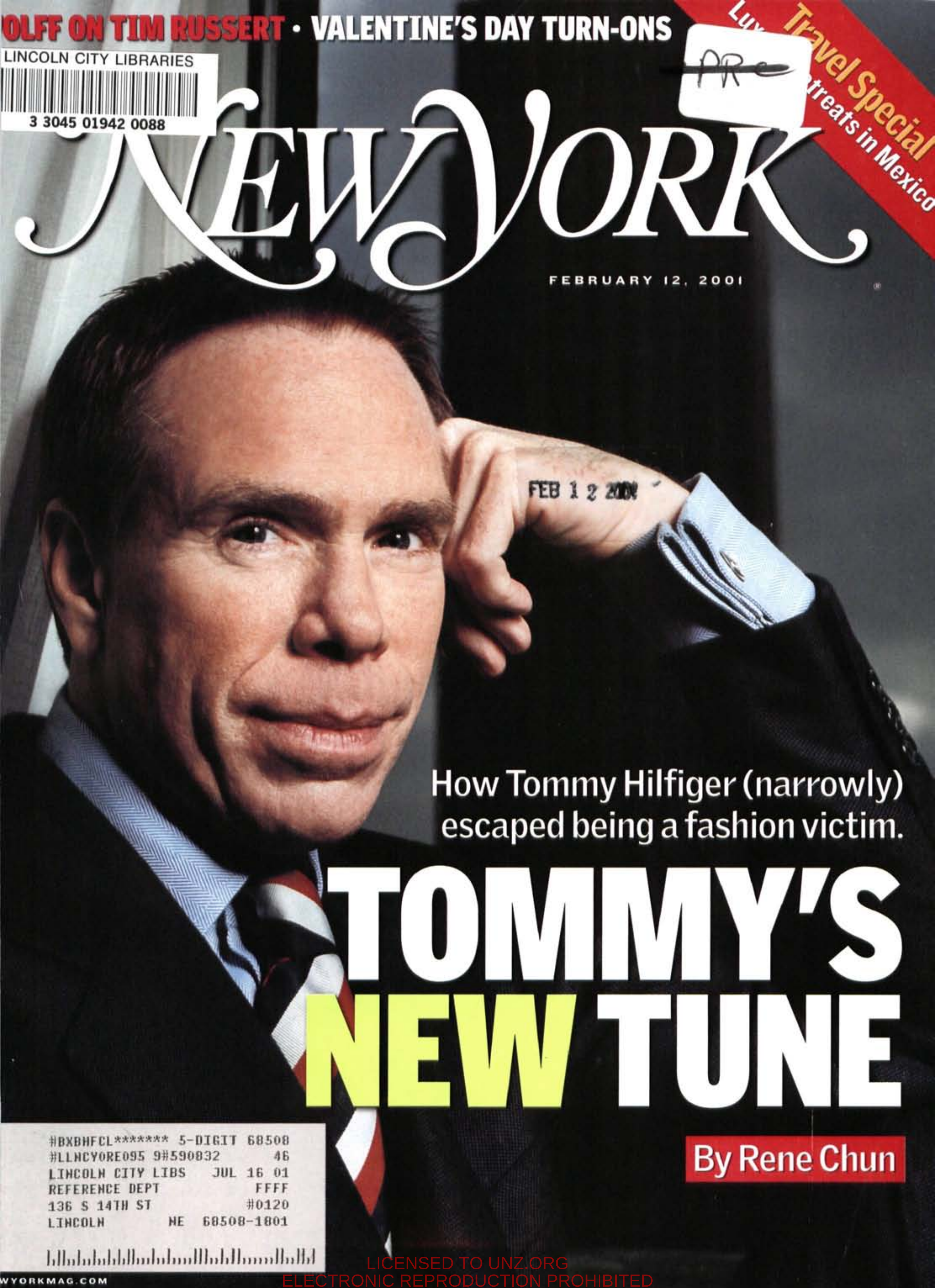
OLFF ON TIM RUSSERT • VALENTINE'S DAY TURN-ONS

LINCOLN CITY LIBRARIES
3 3045 01942 0088

~~PRe~~

Travel Special
Lux
treats in Mexico

NEW YORK
FEBRUARY 12, 2001



FEB 1 2 2001

How Tommy Hilfiger (narrowly) escaped being a fashion victim.

TOMMY'S NEW TUNE

By Rene Chun

#BXBHFCL******* 5-DIGIT 68508
#LLNCYORE095 9#590832 46
LINCOLN CITY LIBS JUL 16 01
REFERENCE DEPT FFFF
136 S 14TH ST #0120
LINCOLN NE 68508-1801

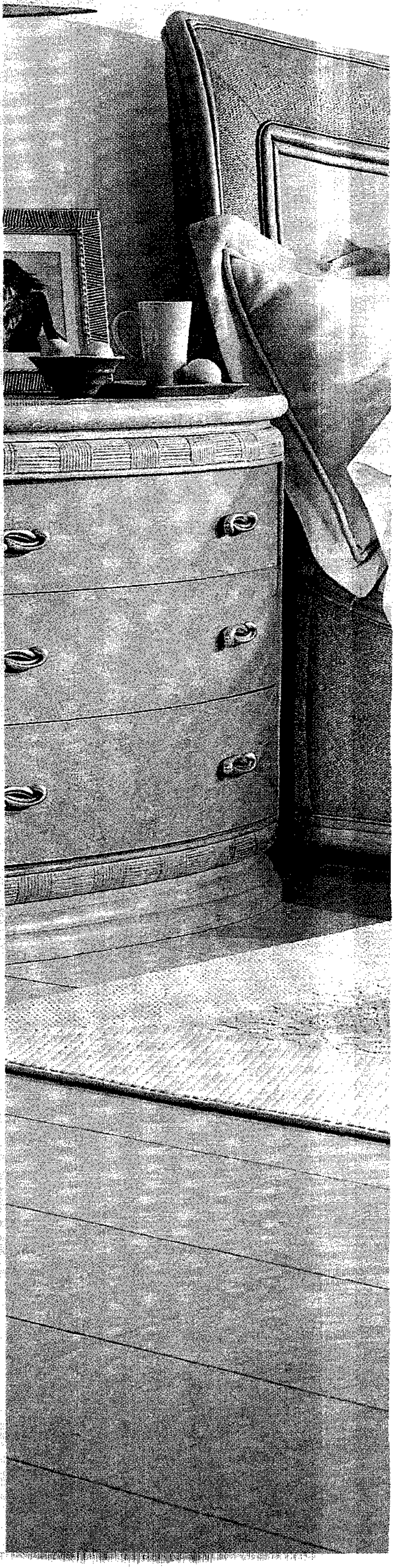
WYORKMAG.COM

BERNHARDT

Caneel Bay

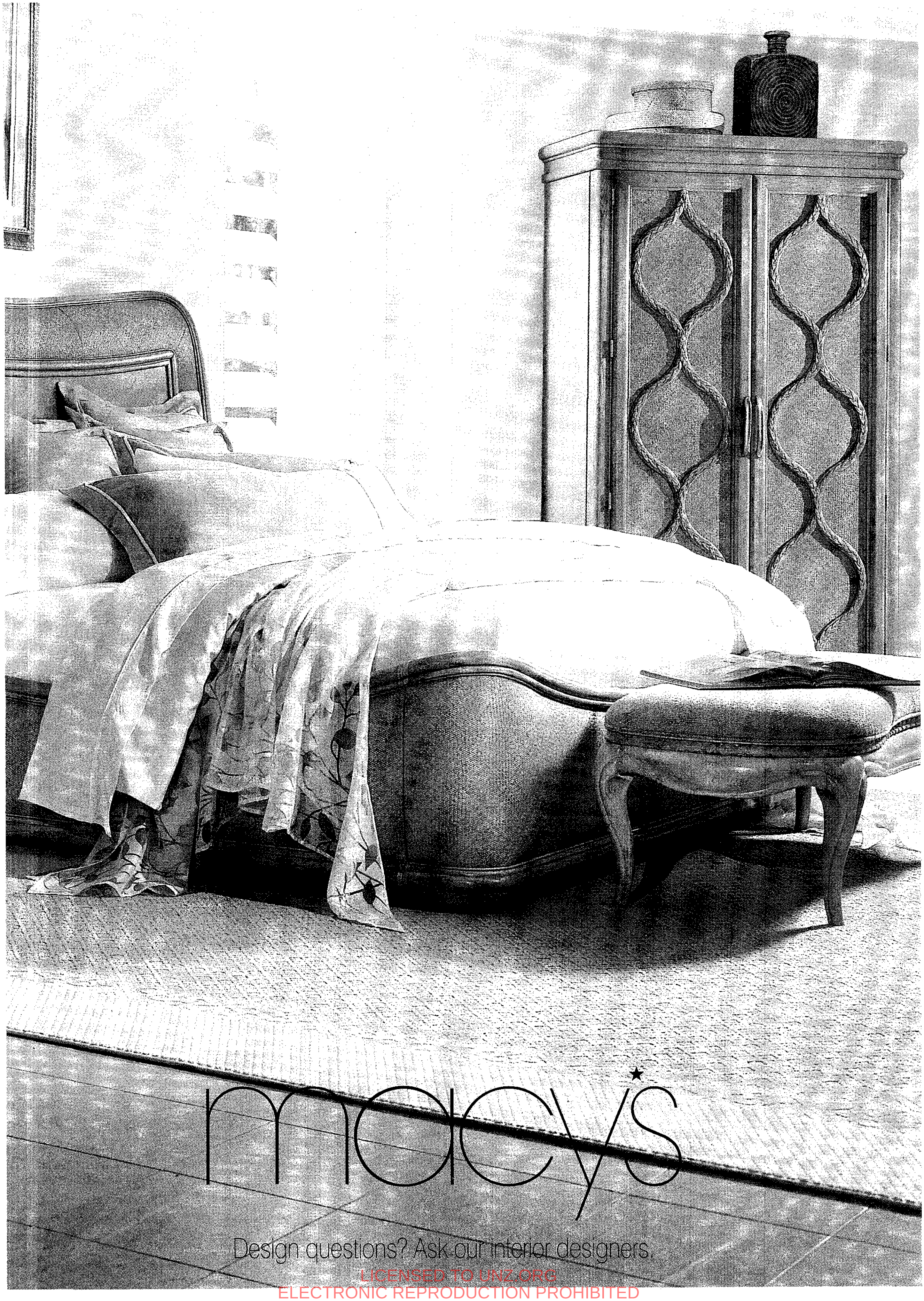
COLLECTION

UP FROM A BECKONING CARIBBEAN SEA, INSPIRATION TAKES HOLD. DESIGNS FLOW FROM NATURE ITSELF. EASILY MIXING WOODS, RATTANS, METALS, STONE AND GLASS. ALL JUST FOR YOU.



QUEEN PLATFORM BED. Woven wicker applied on hardwood solids. Reg. $5250 SALE $3299
Bachelor's chest. Stone top. Reg. $3600 SALE $2299 57x24x19" bench. Reg. $900 SALE $569
53X88" armoire/TV cabinet. Reg. $6600 SALE $4099
60" DINING TABLE. Glass top, patterned base. Reg. $3750 SALE $2299
Woven-back arm chair. Reg. $1650 SALE $1049
47x21x92" curio china with halogen lights. Reg. $5999 SALE $3799

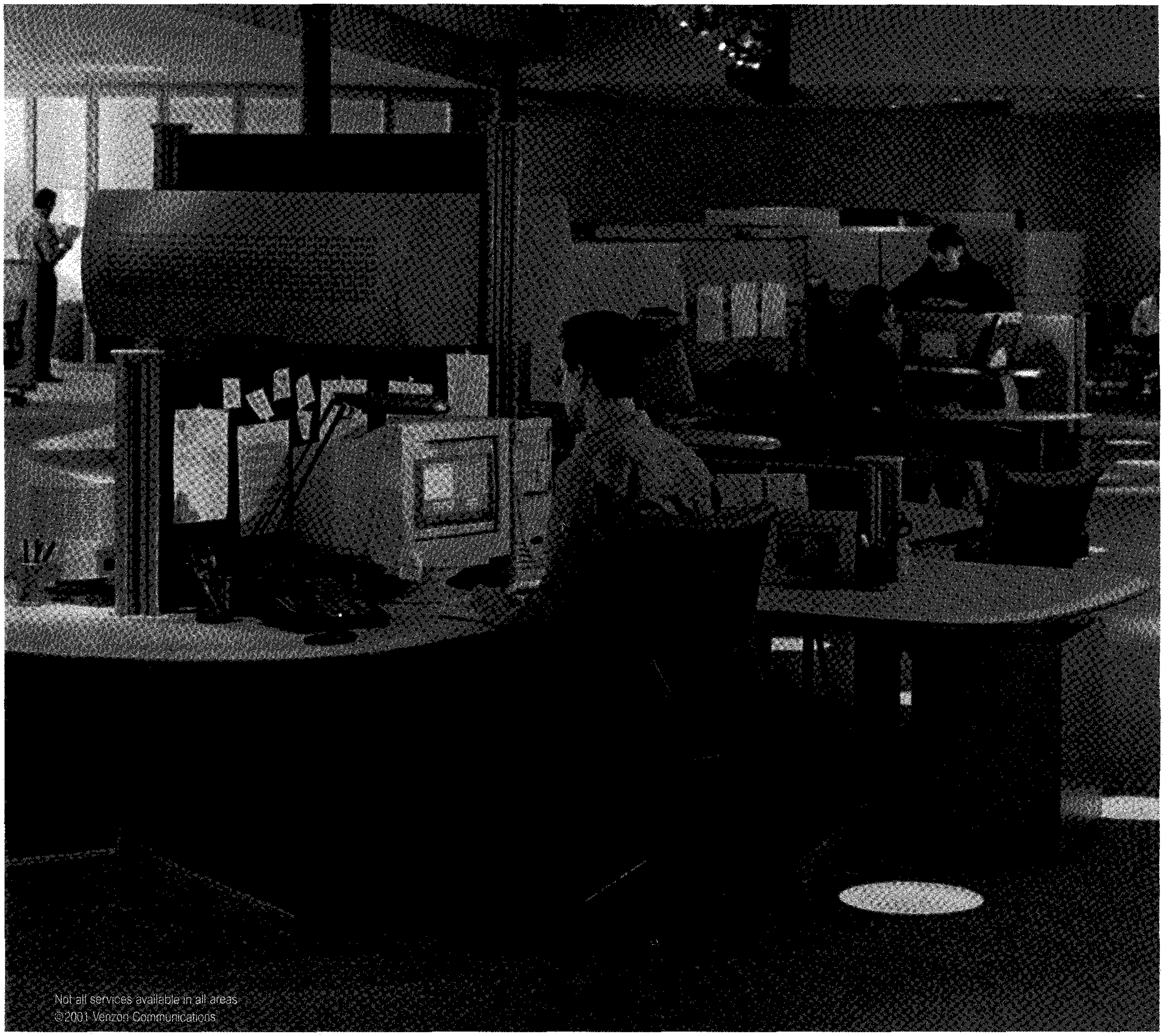
REG. PRICES REFLECT OFFERING PRICES WHICH MAY NOT HAVE RESULTED IN ACTUAL SALES.
Styles available to order but not shown in all stores. Macy's Herald Square, 9th Floor and selected Macy's.
Sale ends March 24.



macy's
Design questions? Ask our interior designers.

RULE THE WORLD FROM YOUR CUBICLE

WITH ONLINE DSL ✓ CALLER ID WITH NAME ✓ VOICE MAIL ✓



Not all services available in all areas
©2001 Verizon Communications

We put together the world's most powerful technologies in ways that help you do whatever you wa whenever you want. Visit verizon.com.

verizon
How to get life done.

LOCAL CALLING PLANS • LONG DISTANCE • WIRELESS SERVICES • NATIONAL 411 • DIRECTORY SERVICES • NETWORK SERVICES • VOICE MAI
ONLINE DSL • MOBILE WEB • DATA SERVICES • WEB HOSTING • CALLING SERVICE PACKAGES • WORK AT HOME SOLUTIONS • CENTREX• CALLER

Contents

February 12, 2001

6 **Letters**
9 **Intelligencer:** Beth Landman Keil and Ian Spiegelman
12 **Scene:** Patrick McMullan
15 **Gotham**
This season's hottest new designer is . . . a knitter.
17 **Real Estate:** Carl Swanson
18 **Style:** Amy Larocca

Columns

20 **This Media Life:** Michael Wolff
Why the host of *Meet the Press* isn't eager to meet the press
22 **The City Politic:** Michael Tomasky
Does Bill deserve a pardon for his shameful pardons?
40 **Best Bets:** Rima Suqi
42 **SmartCity:** Amy Larocca
Offbeat solutions for the most stressfully romantic day of the year
44 **Sales & Bargains:** Tara Pepper
Inimitable undies for Valentine's Day
48 **TechWatch:** Simon Dumenco & Hillary Rosner
High-tech tools to clean up your life
49 **Cue Best of the Week**

Critics

50 **Movies:** Peter Rainer
In the Mood for Love is anything but erotic
52 **Books:** Daniel Mendelsohn
A. S. Byatt's new abstract thriller: More abstract than thrilling
53 **Theater:** John Simon
Edward Albee's play about nothing
54 **John Leonard's TV Notes**
55 **Architecture:** Joseph Giovannini
Fitting Clinton into a library
56 **Classical Music:** Peter G. Davis
Verdi at the Met disappoints
58 **Dance:** Tobi Tobias
Feld's *Organon:* Unmistakably awful
59 **Pop Music:** Ethan Brown
More fluff from Puff Daddy
60 **Restaurants:** Hal Rubenstein
Chef Gavin Citron's genius eludes the bar crowd at Aleutia
80 **Listings**
114 **Classifieds/Personals**
128 **'Cue' Crossword:** Maura B. Jacobson
Guardian Crossword

Volume 34, Issue 6

> **"I was expecting something out of *The Wild Bunch.* But it turned out to be more like a Euro version of the Hamptons."**
> **—Visitor at Casitas de las Flores, Costa Careyes, Mexico, page 34**

24 **Jean Therapy** By Rene Chun
His hip-hop constituency deserted him. His earnings plummeted. His stock crashed. His designer colleagues gossiped about his marriage. Even Spike Lee gave him a hard time. But Tommy Hilfiger—and this is a large part of his gift—managed to get out in front of his disastrous year. The exuberantly all-American designer talks about his short-lived flirtation with cutting-edge clothes and how he survived being a fashion victim—by falling in love again with the mainstream.

32 **Western Picture** By David Amsden
Twenty-six New York filmmakers made the pilgrimage to Park City this year, braving the screenings, parties, and agents of Sundance in the hopes of becoming the next Kevin (*Clerks*) Smith. Here's this year's class—and what they came home with.

34 **South-of-the-Border Patrol** By T. Z. Parsa
Time was when the phrases "Mexican travel" and "luxury vacation" seemed (save for Acapulco) mutually exclusive. But now, thanks to a crop of smashing spas, upscale resorts, virgin beaches, and, of course, Puerto Vallarta's new Four Seasons, you don't have to rough it—unless you want to.

COVER: PHOTOGRAPH BY GEORGE HOLZ

Photograph by Daniel Borris.

Mercedes-Benz

Tri-State Centers

NEW YORK
Bayside
Helms Brothers, Inc.
Brooklyn
Sovereign Motor Cars, Ltd.
Goldens Bridge
Estate Motors, Inc.
Long Island City
Silver Star Motors, Inc.
Nanuet
Mercedes-Benz of Nanuet
New York City
Mercedes-Benz Manhattan, Inc.
Rockville Centre
Lakeview Auto Sales & Service, Inc.
Roslyn
Rallye Motors, Inc.
Smithtown
Competition Imports, Inc.
Southampton
Mercedes-Benz of Southampton
Wappingers Falls
Friendly Motorcars
White Plains
Mercedes-Benz of White Plains

NEW JERSEY
Bridgewater
Millennium Automotive Group
Edison
Ray Catena Motor Car Corp.
Englewood
Benzel-Busch Motor Car Corp.
Fairfield
Globe Motor Car Co.
Freehold
David Michael Motor Car Corp.
Lawrenceville
Mercedes-Benz of Princeton
Little Silver
Contemporary Motor Cars, Inc.
Morristown
Mercedes-Benz of Morristown
Newton
Intercar, Inc.
Paramus
Prestige Motors, Inc.

CONNECTICUT
Fairfield
Continental Motors, Inc.
Greenwich
Mercedes-Benz of Greenwich

©2000 Authorized Mercedes-Benz Retailers

NEW YORK

EDITOR-IN-CHIEF
Caroline Miller
MANAGING EDITOR Sarah Jewler
EXECUTIVE EDITOR John Homans
DEPUTY EDITOR: Maer Roshan
DESIGN DIRECTOR: Michael Picón
PHOTOGRAPHY DIRECTOR: Chris Dougherty
FASHION DIRECTOR: Mark Holgate
EDITORIAL
ARTICLES EDITOR: Mark Horowitz
FEATURES EDITORS: Jeremy Gerard, Marion Maneker
SENIOR EDITORS: Meredith Kahn, Andrew Lee
Robert Levine, Matthew Weingarden
CONTRIBUTING EDITORS: Rachel Abramowitz, David Amsden
Nina Burleigh, James J. Cramer, Peter G. Davis, Lisa DePaulo
Simon Dumenco, Steve Fishman, Steven Gaines
Ralph Gardner Jr., Joseph Giovannini, Meryl Gordon
Gael Greene, Vanessa Grigoriadis, Tony Hendra
Craig Horowitz, Mark Jacobson, Maura B. Jacobson
Peggy Edersheim Kalb, George Kalogerakis
Peter Kaminsky, Beth Landman Keil, Alexandra Lange
John Leonard, Ariel Levy, Daniel Mendelsohn
Lawrence O'Donnell Jr., Adam Platt, Peter Rainer
Hillary Rosner, Hal Rubenstein, Jennifer Senior, John Simon
Christopher Smith, Mark Stevens, Cameron Stracher
Tobi Tobias, Michael Tomasky, Alex Williams, Michael Wolff
BEST BETS EDITOR: Rima Suqi
CULINARY EDITOR: Gillian Duffy
INTERIOR DESIGN EDITOR: Wendy Goodman
PRODUCER, SPECIAL PROJECTS: Jordan Schaps
SENIOR ASSOCIATE EDITOR: Christopher Bonanos
ASSISTANT MANAGING EDITOR: John Kline
STAFF WRITERS: Sarah Bernard, Ethan Brown
Derek de Koff, Logan Hill, Robert Kolker
Edith Newhall, Robert Patronite, Robin Raisfeld
Ian Spiegelman, Carl Swanson
ASSOCIATE EDITORS: Amy Larocca
Carl Rosen, Michael Steele
ASSISTANT EDITORS: Susan Avery, Timothy Hodler
Boris Kachka, Claire Perrault, Nicolas Sywak
REPORTERS: Joy Armstrong, Emily Gitter
Morgan Goldberg, Tara Pepper, Abby Tegnelia
EDITORIAL COMMUNICATIONS MANAGER: Amy Boshnack
EDITORIAL ASSISTANTS: Sara Cardace, Tara Mandy
Joshua Sumrak, Christopher Tennant, Jada Yuan
FASHION
FASHION MARKET EDITOR: Shyama Patel
FASHION CONTRIBUTING EDITORS:
Eugenie Hanmer, Kate Sebbah
ASSISTANT FASHION EDITOR: Monica Schweiger
ART
ART DIRECTOR: Michele Parrella
ASSOCIATE ART DIRECTOR: Randall Leers
ASSISTANT ART DIRECTOR: Marne Mayer
DESIGNER: Noah Dreier
PHOTO
DEPUTY PHOTO EDITOR: Armin Harris
ASSOCIATE PHOTO EDITOR: Lauren Reichbach
ASSISTANT PHOTO EDITOR: Sally McKissick
PHOTO RESEARCHER: Melissa Liebling-Goldberg
ART PRODUCTION
ART PRODUCTION DIRECTOR: Eugene R. Tooman
ASSISTANT ART PRODUCTION MANAGER: John Markic
ART STAFF: Courtney Guggenheim
Sandra Trambow
SYSTEMS
INFORMATION SYSTEMS DIRECTOR: Daniel J. Smith
SYSTEMS PROJECT LEADER: Jerry Sabatino
SENIOR DESKTOP SYSTEMS ANALYST: Jonathan Becker
PRODUCTION
PRODUCTION DIRECTOR: James B. Reffler
ASSOCIATE PRODUCTION DIRECTOR: Jennifer Diedrickson
PRODUCTION MANAGER: Jason M. Duffy
PRODUCTION COORDINATOR: Jennifer Prentice
NEWYORKMAG.COM
ASSOCIATE PRODUCER: Luisa Colón

The following are registered trademarks, and the use of these trademarks is strictly prohibited: Best Bets, Best Bids, Between the Lines, The Bottom Line, Brief Lives, The City Politic, Cityscape, Cityside, Cue, Cue New York, In and Around Town, Intelligencer, Legal Aid, The National Interest, New York, New York Intelligencer, New York Journal, The Passionate Shopper, Smart City, The Sporting Life, The Underground Gourmet, and The Urban Strategist. **Copyright © 2000 by PRIMEDIA Inc. All rights reserved.** All requests for permissions and reprints must be made in writing to Reprint Management Services, 147 West Airport Road, P.O. Box 5363, Lancaster, PA 17606-5363; reproduction without permission is strictly prohibited. *New York* Magazine is not responsible for the return or loss of unsolicited manuscripts. Any submission of a manuscript must be accompanied by an SASE. Officers of PRIMEDIA Inc.: Charles G. McCurdy, President; Beverly C. Chell, Vice-Chairman and General Counsel.

PUBLISHER
Alan Katz
ADVERTISING DIRECTOR Ginger Sutton
BUSINESS DIRECTOR Betsy Cronen
ADVERTISING MANAGER
Ron Stern
ADVERTISING
FASHION AND BEAUTY MANAGER: Rula Al Amad
RETAIL MANAGER: Jennifer Fishman
LUXURY GOODS MANAGER: Caryn Ormsten
ACCOUNT MANAGERS: Gayle Faust, Michelle Imbrogno
Howard MittmanCara Rubin, Leslie Rubisch
Stacia Thiel, Leslie Weiss
SALES ASSISTANTS: Amy Danielson, Hollis Dilks
Elizabeth Kilcline, Nicole Mazzola, Barrett McAdam
Elisa Morrison, Emilie Schmidt, Jack Tippett
ASSISTANT TO THE PUBLISHER: Jodi Patrich
MIDWEST MANAGER: Sasha Mayoras, 312-832-6840
DETROIT MANAGER: Traci Lorio, 248-353-2537
WESTERN STATES AND TEXAS: SD Media, 310-264-7575
SOUTHEAST: Robert H. Stites, 770-491-1419
CANADA: Media Services International, 905-238-9228
ITALY: Studio Villa, 011-39-02-31-16-62
ENGLAND AND FRANCE: 1492 Media, 011-44-20-7409-2616
ADVERTISING SYSTEMS MANAGER: Sharon Y. Quinn
COORDINATOR: Kathy Ferguson
CREATIVE SERVICES
CREATIVE SERVICES DIRECTOR: Beverly Hood Allen
SPECIAL EVENTS DIRECTOR: Gerry Napoli
SPECIAL SECTIONS DIRECTOR: Christy Casamassima
PROMOTIONS DIRECTOR: Bill Clancy
MERCHANDISING: Romina DeNicola, Angel Fischer
ART DIRECTOR: Ilene Segal
DESIGNER: Stephen Sandlin
COORDINATOR: Stacey Rauchbach
RESEARCH
RESEARCH AND MARKET DEVELOPMENT DIRECTOR:
Eileen P. Ronan
SENIOR RESEARCH ANALYST: Christine McKaba
RESEARCH ANALYST: James Arthur Wilson
INFORMATION SERVICES DIRECTOR: Valerie Taylor
CLASSIFIEDS
VP, GROUP CLASSIFIED DIRECTOR: Nancy J. Fedder
CLASSIFIED DIRECTOR: Teresa Taylor
SALES AND MARKETING MANAGER: John Miceli
PRODUCTION MANAGER: Manuel Gomes
PRODUCTION ASSISTANTS: Sarah Seroussi, Amanda Walters
SALES REPRESENTATIVES: Mark Bristow, Theresa Bunce
Kendra Callahan, Kristen Cappadona
Tim Hyde, Alexandra Singerman
STAFF: Denise Savage, Greta Turken, Selena Wong-Gonzalez
CIRCULATION
CONSUMER MARKETING DIRECTOR: Irene Berkowitz
ASSOC. CONSUMER MARKETING DIRECTOR: Natasha Kautsky
CONSUMER MARKETING MANAGER: Ray Dryden
CONSUMER MARKETING COORDINATOR: Adam Coppelman
PLANNING DIRECTOR: Elizabeth Moss
PLANNING MANAGER: Francisco Smith
SUBSCRIPTION AGENCY DIRECTOR: Nona Gilmartin
ASST. SUBSCRIPTION AGENCY MANAGER: Jamie Beskow
FULFILLMENT DIRECTOR: Mike Zyskowski
FULFILLMENT MANAGER: Cindy Smario
SINGLE COPY SALES DIRECTOR: Scott T. Hill
CATEGORY MANAGER: Melissa Kimmel
FINANCE
FINANCE DIRECTOR: Michele Mausser Venero
MANAGER OF SPECIAL PROJECTS: Carmine Tiero
ASSISTANT CONTROLLER: Steven Bonfiglio
SENIOR ACCOUNTANT: Bronique Jones
STAFF ACCOUNTANT: Elias Acevedo
ACCOUNTS PAYABLE: Sally Rampersaud
COLLECTIONS MANAGER: Evelyn Rivera
OFFICE SERVICES
OFFICE SERVICES MANAGER: Mary Ann McCarthy
STAFF: Gary Dickler, Esther Gillyard, Priscilla Hood
Robert Lisbon, Joseph Markfelder, Sarah Wigfall
PRIMEDIA INC.
CHAIRMAN AND CHIEF EXECUTIVE OFFICER: Tom Rogers
PRESIDENT: Charles McCurdy
VICE-CHAIRMAN, GENERAL COUNSEL: Beverly C. Chell
PRIMEDIA CONSUMER MAGAZINE AND INTERNET GROUP
PRESIDENT AND CHIEF EXECUTIVE OFFICER: John Loughlin
CHIEF OPERATING OFFICER: Daniel E. Aks
EXECUTIVE VICE-PRESIDENT, CONSUMER MARKETING: Steve Aster
SENIOR VICE PRESIDENT, HUMAN RESOURCES: Roslyn Courtney
SENIOR VICE PRESIDENT, FINANCE: Linda C. Jenkins
SENIOR VICE PRESIDENT, STRATEGIC MARKET DEVELOPEMENT: Ilene G. Rapkin
VICE PRESIDENT, DATA BASE & CONSUMER INFORMATION: John DePalm
VICE PRESIDENT, BUSINESS DEVELOPEMENT: Corinne Helman
VICE PRESIDENT, CONSUMER MARKETING OPERATIONS: Renee Jordan
VICE PRESIDENT, INFORMATION TECHNOLOGY: Armand Madeo
PRIMEDIA BROAD REACH CONSUMER GROUP
PRESIDENT: Deborah Barrow
VICE-PRESIDENT, MANUFACTURING: Craig Donado
VICE-PRESIDENT, MANUFACTURING BUDGETS AND OPERATIONS: Lilia Golia
VICE-PRESIDENT, FINANCIAL OPERATIONS: David Rockefeller
CUSTOMER SERVICE: 800-678-0900

Gift

what happens when your gift comes from the heart

A girl's best friend! 3-stone 1 ct. t.w.* diamond ring in 14K gold. Reg. $2200 **sale $1499**

is heart's desire.
unhill Desire
pc. fragrance set. **$45**

Godiva chocolate. Sweet! **12.50-$68**

ine
the love.
etallic tossed
art boxer from Intimo. **$20**

At the heart of the matter.
Satin black and red heart chemise from our exclusive† Morgan Taylor.
Reg. $24
sale 17.99

Wrap. Reg. $42
sale 31.99

Valentine's Day is February 14!

macy

also shop macys.com and macy's by mail

†Exclusive to Federated Department Stores. *Ct. t.w. represents approximate weight; total weight may vary by up to .05 carat. Sale ends 2/14/01.

Letters

> Mr. Carlson: We fans of George Will know George Will, and you, sir, are no George Will.
> —Chris Patou

Charlton's Angel

How wonderfully refreshing to see such an objective and fair portrayal of gun ownership ["Trigger Happy," by Jessica Lustig, January 29]. Jessica Lustig presents an evenhanded account, free of the hysteria and distorted fear-mongering typical these days in the public discussion of guns. I was dismayed, however, by the dangerous, condescending, and sexist comment made by the police sergeant who sought to dissuade the author from purchasing a gun. "Hit 'im with a frying pan" is particularly irresponsible advice from a law-enforcement officer.

Daniel Schmutter
WEST ORANGE, N.J.

I am writing to commend Jessica Lustig for her insightful article. After being victimized by two stalkers and surviving an attempted sexual assault, I took up shooting for self-defense. I am not your stereotypical NRA member. I'm female, black, and in my mid-forties. I'm well-educated, a career woman, a wife, and a stepmother. I just have no intention of becoming anyone's statistic.

Lark Logan-O'Hehir, RICHMOND, VA.

Unlike Jessica Lustig, who's from the "comfortable, liberal, well-educated"—read: white—"suburbs of the East Coast," I grew up around guns. That experience didn't scar me for life, but another, more recent event incited within me negative feelings toward firearms: traveling to Europe. After I went to England and learned that guns are illegal there, a feeling of security—dare I say a sense of heightened civility—came over me. Feeling totally un-American, I grew to envy this strapless society. I'd leap at the chance to live in a country where a trendy twentysomething writer wouldn't dare broadcast to the world (criminals included) her dysfunctional relationship with a deadly inanimate object.

Marco Baker, PHILADELPHIA, PA.

Hot lead: The author takes aim.

Congratulations to Jessica Lustig for her thoughtful and balanced essay. I've read reams of articles concerning firearms in New York, but rarely have I seen gun ownership explored as a journey of self-discovery. No other topic in this taboo-free age causes as much opprobrium as linking the word *gun* with anything positive. Ms. Lustig is a teenage comic-book fantasy come to life—she's smart, she's sexy, and she's a sharpshooter! New Yorkers need to start showing more respect on the streets, because this East Coast "Charlie's Angel" is going to single-handedly drive up tri-state-area firearms sales by at least 300 percent.

Kevin Frech, MANHATTAN

Tuckered Out

To call Tucker Carlson a conservative is to be out of touch with reality ["This Media Life: Pundit's Progress," by Michael Wolff, January 15]. He found himself a six-figure job on a network with declining ratings by proclaiming himself a conservative. The extreme liberal views of CNN have been the brunt of jokes for years now, and Carlson is the only "acceptable" pundit the network would allow to espouse the "other side" of the issue. His style would be better suited to *The Daily Show,* where he would at least have better writers. Mr. Carlson: We fans of George Will know George Will, and you, sir, are no George Will.

Chris Patou, NORTH BERGEN, N.J.

TV Nation

Accolades to Michael Wolff for berating the *Times* and calling attention to an outrageous demonstration of GOP chutzpa and America's dreadfully short attention span ["This Media Life: The Great Pretender," January 22]. It seems as if the five weeks of the Florida fracas have been forgotten by citizens, politicians, and pundits alike, who are placidly content to chew their cud while Dubya scampers about D.C. with pompous, self-congratulatory, Clinton-bashing hubris as if he had won the damn election. We are now far more preoccupied with what really matters in this country—the outcome of *Survivor II.*

Kara Manning, MANHATTAN

Pulp Friction

Michael Barker of Sony Pictures Classics is wrong in his description of *Pulp Fiction* as not being an independent film and in his attack on Miramax for not being a true independent ["Hollywood: Wonder Boys," by Rachel Abramowitz, January 29]. *Pulp Fiction* was developed by TriStar Pictures as a low-budget, independent film. When TriStar refused to make it, no major studio or independent would finance it except for Miramax. Sony Pictures Classics has the same parent company as TriStar and could have had first crack at it. While I applaud Sony's success with *Crouching Tiger* and other films, it is no more an underdog than any other classics division at a big media company.

Michael Shamberg, LOS ANGELES, CALIF.
EXECUTIVE PRODUCER, *PULP FICTION*

CORRECTION In the February 5 issue, the hotel pictured on the cover was the W Union Square. In the same issue, the caption accompanying the photo of the play *Boy Gets Girl* in "Cue: Theater" misidentified the actor on the left. His name is Matt DeCaro. ■

NEWYORKMAG.COM Check out our Website, where you can search back issues like "The Best of New York," "Holiday Gifts," and "52 Weekends" as well as an extensive archive of critics and columnists. **LETTERS TO THE EDITOR** may be edited for space and clarity. They should be addressed to Letters to the Editor, *New York* Magazine, 444 Madison Avenue, New York, N.Y. 10022-6999, or sent via e-mail to NYLetters@primediamags.com. Please include a daytime phone number.

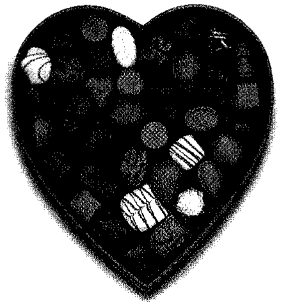
Photograph by Ken Schles.

love LIFE: you give to me and i give to you...

valentine's day is wednesday, february 14th

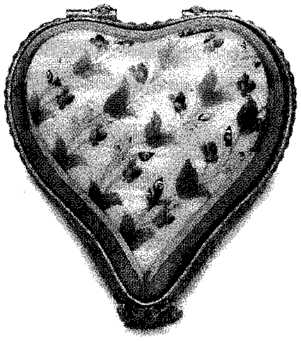
hugs&kisses
Valentine's Day and every day
bloomingdale's

Our electronic gift card
The better-than-ever gift certificate. At every register and online, in any denomination from 10.00 to 500.00



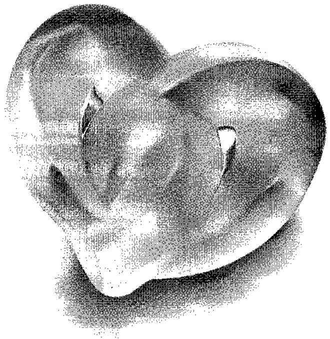
Godiva
Classic heart-shaped box of mouth-watering truffles and chocolates in milk, dark and ivory. 56.00 On the mezzanine.

Lempicka gift set
Miniature bottles of enchanted his and hers fragrances are yours free with any 2 or more Lolita Lempicka products. On 1.



Limoges
Romance gone right in this delicately hand-painted porcelain box for all her little treasures. 99.00 On 6.

Coach
"Hamptons" small leather hobo in bright red, designed to make her heart beat faster. 258.00 On 1.



Lalique
The twist heart paperweight, a brilliant reminder of when two very special hearts became one. 195.00 On 6.

WHERE THE BEST ♥ GIFTS COME TRUE

bloomingdale's

23 stores / 1-800-555-SHOP / bloomingdales.com

To order, refer to item #M458. Delivery fees apply. Sorry, no phone or internet orders on Lempicka gift set.

COACH
800 262 2411/COACH.COM
©2001 COACH®

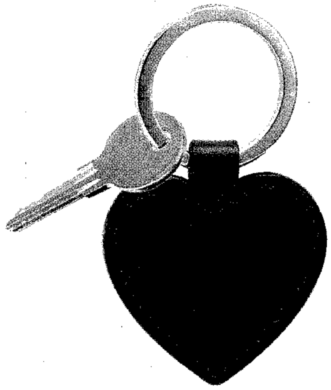
Signature Lunch Tote #6090 $228

Signature Hobo #6091 $238

Signature Binocular Case #6098 $168

Signature Demi Pouch #6094 $118

Signature Satchel #6097 $268


Keyfob #7262 $24

VALENTINE BY COACH

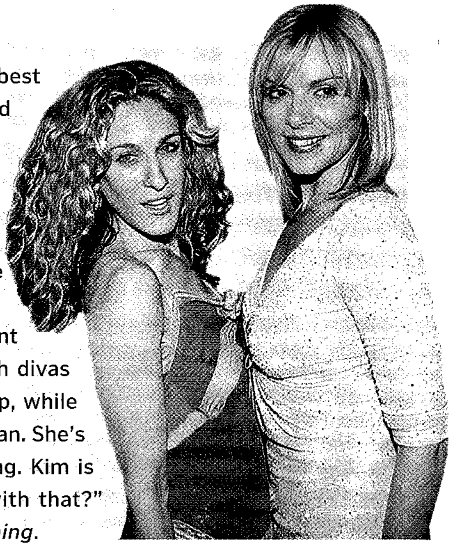
Intelligencer

By Beth Landman Keil and Ian Spiegelman

Bill Clinton's Gotham Crash Pad

Perhaps not content with the prospect of settling into wholesome suburban life, **Bill Clinton**, we hear, is looking for a pied-à-terre in the city. Real-estate insiders tell us the ex-prez was spotted solo at 515 Park Avenue, where fellow Democrat **Jon Corzine**'s wife happens to own an apartment. As the residence is uninhabited by the New Jersey senator, sources speculate that Bubba wasn't stopping by for a visit, but checking out a possible home of his own. Corzine had no comment, and Clinton's rep denied the rumor. If a deal does go through, pity the doorman on the night shift.

Sex and the City—Who's *Really* Big?



The *Sex and the City* gals may have looked like the best of friends on the Golden Globes broadcast, but behind the scenes things haven't been so warm and fuzzy between **Sarah Jessica Parker** and **Kim Cattrall**. According to an insider at the HBO series, when Cattrall's character, Samantha, became a small-screen sensation, major tension arose. "Sarah felt that she should be the star," says the source. "At one party, it was really problematic because they didn't even want to be in the same room together." But reps for both divas deny the rift. "Kim *loves* Sarah," insists Cattrall's rep, while Parker's spokesperson says, "Sarah's a businesswoman. She's a producer of the show—she wouldn't eat her young. Kim is part of a successful formula—who would screw with that?" Well, you know those girls—they'll screw with *anything*.

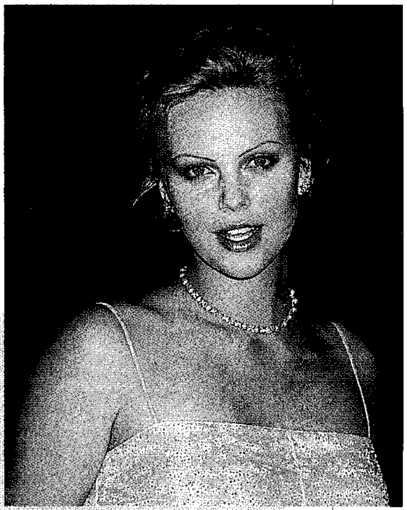
Jon Stewart: No Smoke Is No Joke

Forget secondhand smoke—the side effects of a television star kicking the habit are worse. An inside source at Comedy Central's *The Daily Show* tells us that host **Jon Stewart** has quit smoking, and now fellow employees are keeping their distance. Apparently nicotine withdrawal is making Stewart more fidgety and short-tempered than usual, but, luckily for co-workers, he has been seeking new outlets to release his pent-up frustration. "Jon was always in his office, but now he's constantly in the green room playing video games, trying to keep his mind off cigarettes," says the source. Stewart's rep declined to comment. We hope the talk-show host lightens up.

City Commish to Nab Six-Figure Pension

Standing by your employer still has its advantages, even if your boss is New York City. According to a City Hall insider, Parks Commissioner **Henry Stern** will be retiring this year with one of the largest pensions New York has ever offered. Working nearly continuously for the city since 1958—he was notably absent during the mayoralty of **David Dinkins**—Stern will capitalize on a pension formula that rewards either faithfulness or endurance, depending on how you look at it. The commissioner's salary currently stands at $150,500, and, using the city's formula, he's likely to continue receiving about three-fourths of that after he retires. A Parks Commission spokeswoman maintains that Stern, who has held his current post from 1983 to 1990 and again from 1994 to the present, may stay on, depending on who Rudy's successor is. But according to our source, that's highly unlikely. With the six figures he'll probably

Charlize's Third Eye Must Be Blind



Do movie stars get dumped like real people? Just ask **Charlize Theron**. According to a music-industry insider, the 25-year-old actress and former farmhand decided it was high time to tie the knot with boyfriend **Stephan Jenkins**, lead singer of Third Eye Blind, whom she had met three years ago. So, according to our source, the natural blonde slapped her hunk with an ultimatum: Marry me or it's all over. But the rock star called her bluff. Instead of skipping down the aisle, the 36-year-old skipped town. "He said he's just not ready to get married," says our source. "He went off to Sundance and left her to attend the Golden Globes with her mother." The starlet's rep confirms the couple's split, but would not comment further on Theron's personal life. Jenkins's rep declined to comment, but the rocker seems to have had no problem recovering his composure: Shortly after the breakup, he was spotted at a hip L.A. club having drinks with one of the dancers from a Third Eye Blind video.

Photographs: top, Patrick McMullan; bottom, Robin Platzer/Twin Images.

The Wide World of Linda Evangelista

Apparently even $10,000 isn't enough to get **Linda Evangelista** to work these days. The supermodel, who once declared she required at least that much money just to get out of bed, has moved back to New York after breaking up with French soccer player **Fabien Barthez**—and she's gotten seriously out of fighting shape. "You wouldn't see her and say, 'There's a fat person,' " says one fashion-world insider, "but she's virtually unrecognizable." Another model-watcher says the diva has taken to sashaying around town in baggy sweaters and reports that "she looks really chubby—like she has double chins." A rep at Evangelista's agency, Wilhelmina, denies the leggy mannequin has expanded outward, explaining instead that her low profile is just a matter of her taking a "well-deserved break." We hope she's living large.

receive each year—a number that will put the recent average city pension of $16,130 to shame—he can head to far greener pastures.

The Golden Globes' Makeup War

Tensions ran high at this year's Golden Globes—and the competition wasn't just among the nominees. While Hollywood's finest were dishing out statues before the cameras, the Globes' security was dishing out an ultimatum to Estée Lauder's on-site makeup team. The intrepid face-painters had upset the applecart by installing an unauthorized touch-up stand in an interview room. According to the Hollywood Foreign Press Association, Estée Lauder had been repeatedly told its presence at the awards would be limited to providing a Manolo Blahnik–inspired nail polish for the presentation boxes. But when the powers that be got wind of Estée Lauder's presence, they sent in the big guns. "They had ten minutes to pack up or we were going to do it for them," says our mole at the HFPA. Globe insiders pondered whether the fact that Estée Lauder's arch-rival L'Oréal was sponsoring the Golden Globes had anything to do with the debacle—a suggestion that L'Oréal claims is entirely without, er, foundation. Estée Lauder, meanwhile, was happy to kiss and make up: "We shut down as soon as they asked us to," reports a blushing rep.

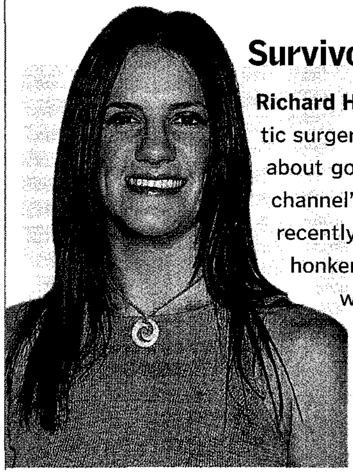
Sigourney's Jewelry Confusion

Awards season may be in full swing, but the fashion post-mortems have already begun. With designers clamoring to have their names attached to the most-talked-about celebrity looks, it's hard to keep track of just who's outfitting whom. Take the Golden Globes, for example. Jewelry designer Gurhan took credit for **Sigourney Weaver**'s baubles by listing her on its Website as one of its celebrity mannequins at the event. In fact, **Yossi Harari** was the designer behind Weaver's 24-karat ornaments, which prompted the actress to write a letter to Harari to "clear up any confusion surrounding my jewelry choices for the evening." Gurhan's rep did not return calls for comment, but a haughty Harari said, "My jewelry speaks for itself. Anyone who knows it recognizes it. Just look at all the fabulous people wearing it." Not to mention the people claiming credit for it.

Overstuffed Furniture

All is not well at that Upper East Side temple of design, the Cooper-Hewitt museum, home to Wedgwood tea sets and Eames chairs. Despite the fact that the paint has barely dried on a recent $20 million expansion, it appears the old Carnegie mansion is already bursting at the seams. A spokeswoman for the museum explains that "every museum could use more space." However, one spatially challenged staff member reveals that employees are piled on top of one another, and storage space for the 250,000-object collection is running woefully low. Part of the problem appears to be the neighbors: The museum's expansion into two adjacent townhouses has been hampered by a sitting tenant, whose apartment the museum plans to snatch up when the lease runs out in a year or two. We're just happy to learn that we're not the only people in town hoping our neighbors will disappear.

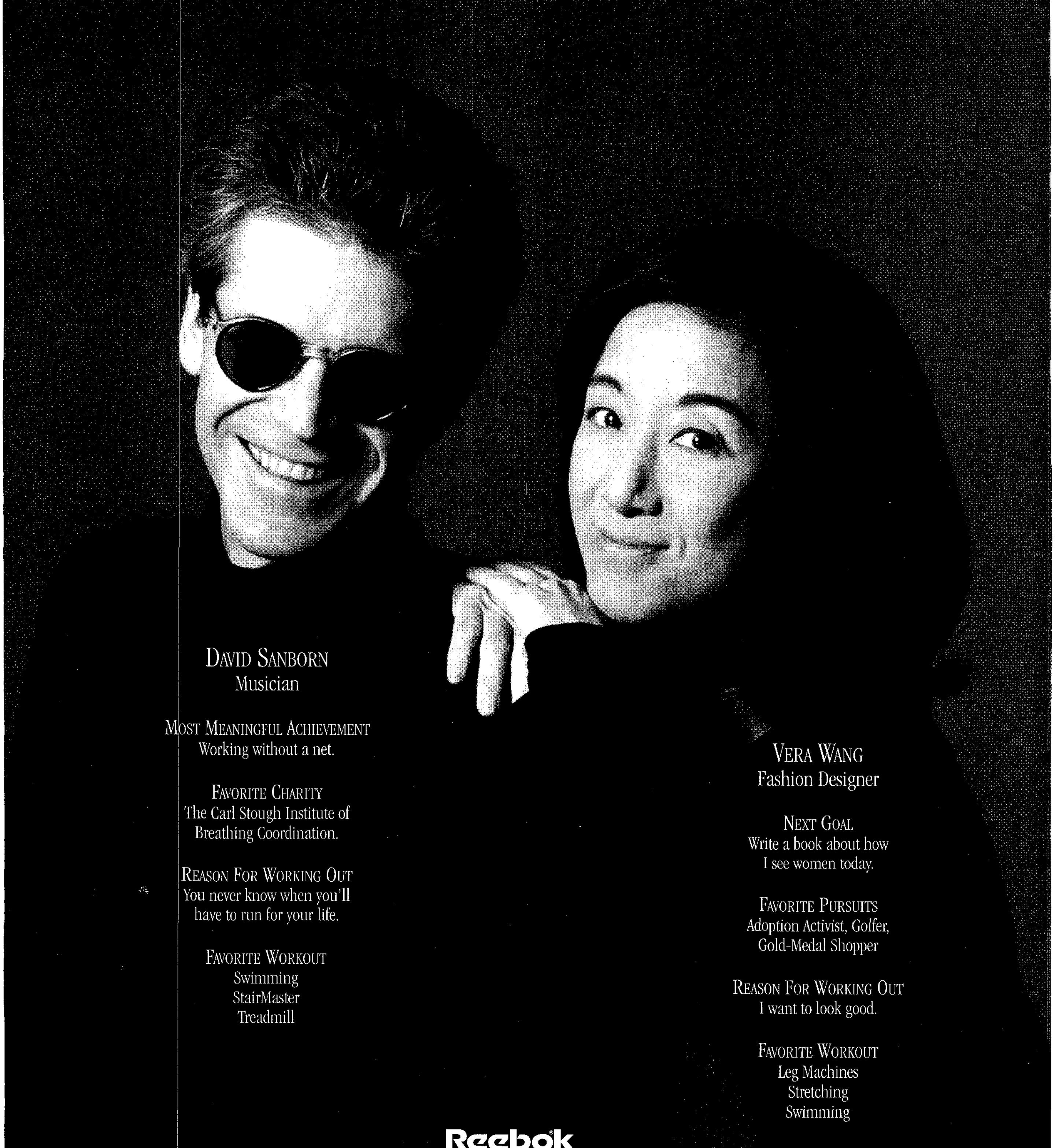
Additional reporting by Aric Chen, Paige Herman, and Daniel Keeler.



Survivor Votes a Nose Off the Island

Richard Hatch isn't the only *Survivor* cast member who's fascinated by plastic surgery. It seems that million-dollar loser **Kelly Wiglesworth** likes to talk about going under the knife now that she's landed a spot as host of the E! channel's *Celebrity Adventures.* The former white-water-rafting guide was recently spotted at Lucky Cheng's discussing the prospect of remodeling a honker. "She ran her fingers down her nose and said, 'Thin it out,' " says a witness, who watched the reality-show oddity down a drink named a Pink Pussy while chatting with her mother. As the evening wore on, the quasi celeb reported to fellow diners that she'd be providing commentary for the cable channel after each episode of *Survivor II,* as well as her predictions about who will last. Our prediction? Your fifteen minutes are just about up.

Photographs: top, Rose Hartman/Globe Photos; bottom, Robin Platzer/Twin Images.

OUR MEMBERS KNOW WHY THEY BELONG.

DAVID SANBORN
Musician

MOST MEANINGFUL ACHIEVEMENT
Working without a net.

FAVORITE CHARITY
The Carl Stough Institute of
Breathing Coordination.

REASON FOR WORKING OUT
You never know when you'll
have to run for your life.

FAVORITE WORKOUT
Swimming
StairMaster
Treadmill

VERA WANG
Fashion Designer

NEXT GOAL
Write a book about how
I see women today.

FAVORITE PURSUITS
Adoption Activist, Golfer,
Gold-Medal Shopper

REASON FOR WORKING OUT
I want to look good.

FAVORITE WORKOUT
Leg Machines
Stretching
Swimming

Reebok

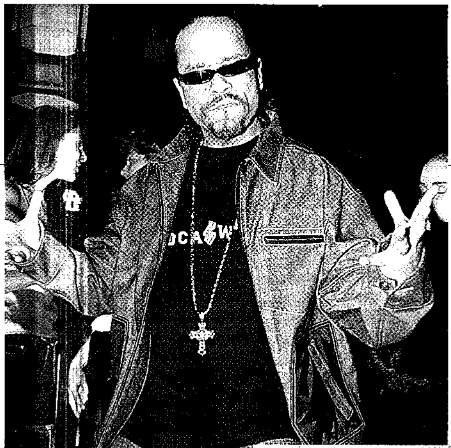
SPORTS CLUB/NY

World class sports and fitness complex

160 COLUMBUS AVENUE, NEW YORK, NY 10023 • (212)362-6800 LIMITED MEMBERSHIPS AVAILABLE.
REEBOK SPORTS CLUB/NY - A MEMBER OF THE SPORTS CLUB/LA COLLECTION OF LUXURY SPORTS AND FITNESS COMPLEXES.

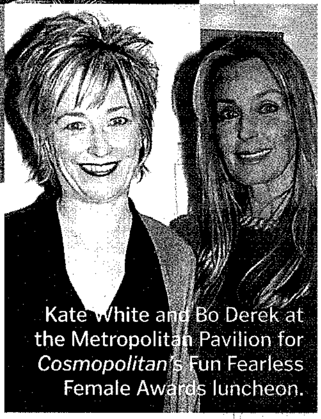
TIMOTHY WHITE

Scene

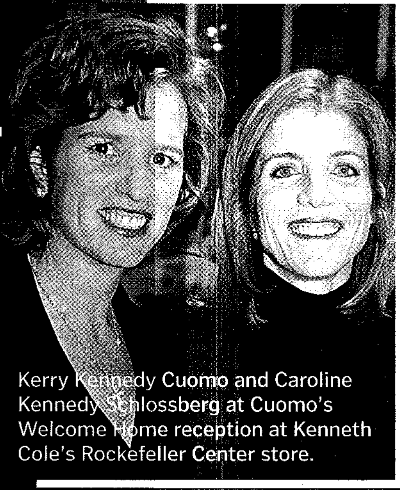


Ice-T at Metronome for a performance by Dream.

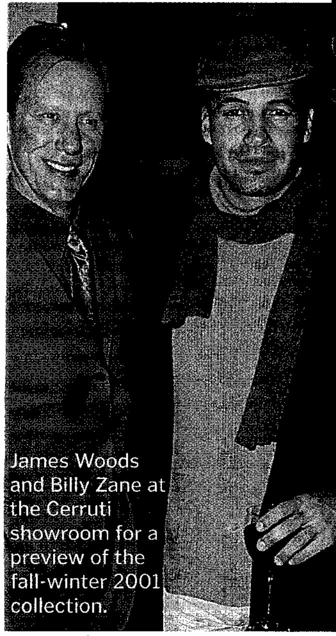
Julie Bowen, Jean-Marc Loubier, Rene Russo, Michael Kors, and Iman at Sotheby's.



Kate White and Bo Derek at the Metropolitan Pavilion for *Cosmopolitan*'s Fun Fearless Female Awards luncheon.

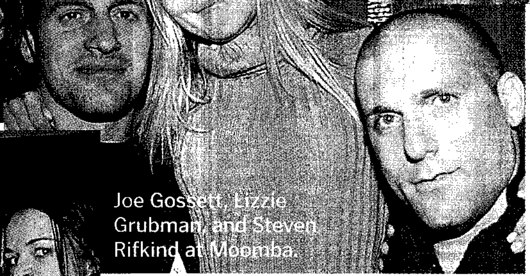


Kerry Kennedy Cuomo and Caroline Kennedy Schlossberg at Cuomo's Welcome Home reception at Kenneth Cole's Rockefeller Center store.

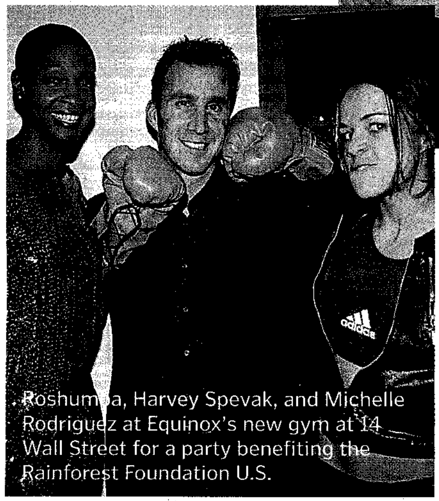


James Woods and Billy Zane at the Cerruti showroom for a preview of the fall-winter 2001 collection.

Marian McEvoy and Mica Ertegun at Chez Es Saada to celebrate the February issue of *House Beautiful*.



Joe Gossett, Lizzie Grubman, and Steven Rifkind at Moomba.



Roshumba, Harvey Spevak, and Michelle Rodriguez at Equinox's new gym at 14 Wall Street for a party benefiting the Rainforest Foundation U.S.

Jeanette Chang, Vivienne Tam, Irina Pantaev, and Anna Sui at the Tribeca Grand Hotel for a screening of *In the Mood for Love*.

The Stone Alone

"Oh, my God!" cried **Lizzie Grubman**, squeezing through a gauntlet of air-kissers on January 29 at Moomba, where "close friends" like **Carson Daly**, **Tara Reid**, and **Liev Schreiber** were throwing the publicist a surprise 30th-birthday bash. "I was supposed to just have a little dinner with friends, then time alone with the boyfriend—so *wow,* this is a *huge* surprise!" Nearby, **Jay-Z** and his Roc-A-Fella partner, **Damon Dash**, were having a party of their own, grinding away with model **Frankie Rayder** to a pale chap rapping "Ice, Ice, Baby" with the aid of a karaoke machine. But the big surprise was **Mick Jagger**, who showed up briefly, mumbled, "This is a little much for me," and retreated to the downstairs bar to chill with Matchbox Twenty singer **Rob Thomas** and sip a Coke.

DAVID AMSDEN

Kors Lite

The invitation said informal, but that didn't stop the guests—**Gretchen Mol**, **Maggie Rizer**, and **Rene Russo** among them—from wearing **Michael Kors**'s sparkling Celine frocks to the January 29 benefit for the American Ballet Theatre, which the designer co-hosted at Sotheby's with **Iman**. After the ballet company performed a scene from *The Pied Piper* (one rodent-phobic guest turned pale and excused herself), the shimmering ladies hit the dance floor—or, in the case of **Anh Duong**, the top of the speakers. But the happiest man in the house was Celine president **Jean-Marc Loubier**, who kept it casual by loosening his tie and fogging up his glasses in a supermodel lambada sandwich. "Our focus tonight is the ABT," he said. "So it's *all* about dancing."

AMY LAROCCA

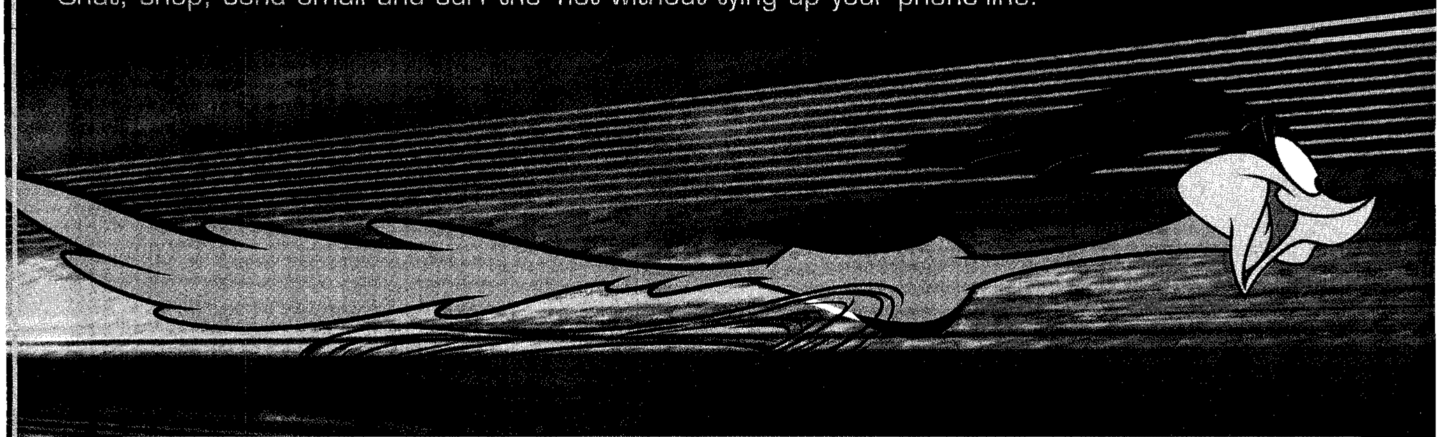
Photographs by Patrick McMullan

WHAT ARE YOU WAITING FOR?

Road Runner highspeed online cable modem delivers the internet up to 50x faster than a dial-up connection, reducing hour-long tasks to just seconds.

- no phone line needed—you are always connected
- no waiting, no dialing, no busy signals
- one low monthly price
- no long-term contracts

Download music, games, video and film clips, and software upgrades.
Chat, shop, send email and surf the 'net without tying up your phone-line.



Call today for a **FREE Installation**,
and **FREE First Month**
of Road Runner High Speed Online.

SAVE ALMOST $140

call 212-539-6852

ROAD RUNNER
HIGH SPEED ONLINE ™

TIME WARNER CABLE
new york
at its best
www.twcnyc.com

expires 3/31/01. ROAD RUNNER character, name and all related indicia are trademarks of Warner Bros. © 2001. Road Runner is available in limited Time Warner Cable service areas. Monthly rate $39.95 per modem (Standard Service customers) or $59.95 per modem (Basic ce or non-cable customers). A $5 monthly discount is given to any customer owning their own compatible DOCSIS modem. Prices do not include 5% City of New York franchise fee. The actual speed that a user receives data may vary depending upon the traffic on the Internet, eb server to which the user is connected, and the user's computer.

MLB
NFL
NBA

Now you can add 3 new initials to his credits.

HBO®

"ON THE RECORD with BOB COSTAS"

Bob Costas

EVERY WEDNESDAY AT 11PM/10C BEGINNING FEB. 14

HBO.com AOL Keyword: HBO ©2001 Home Box Office, a Division of Time Warner Entertainment Company, L.P. All rights reserved. ® Service marks of Time Warner Entertainment Company, L.P.

Adventurers dash in for the spoils . . . I should never be anxious to live in such a city—Charles Francis Adams

GOTHAM

Edited by Andrew Lee and Carl Swanson

This Year's Knit Boy

An East Village Frenchman who loves white-trash America has made his knitting the hottest thing around this Fashion Week. By Amy Larocca

So what's inspired possibly the most anticipated show of Fashion Week? 'Snowmobiles. Michigan. Animals. Herds of coyotes and deers and bears," free-associates Pierrot, a grizzly, 42-year-old knitter, through his thick French accent. "Animals that can sometimes be in your freezer too. Which is not bad." Last winter, Pierrot knitted the shawls for Miguel Adrover's breakthrough show. He and his boyfriend, Eric Daman, who's Adrover's soft-spoken creative director, live in a ground-floor East Village tenement that's not that unlike a double-wide. The walls are covered in kitsch: "*Shh . . .*" reads a needlepoint sampler, "*I'm talking to God.*" There's a photo of Pierrot in leather jacket and aviators. "We reimagined the knitter as a flaming fag!" he jokes.

Since Daman's also Sarah Jessica Parker's stylist on *Sex and the City* ("Because of him the girls wear acid-washed jeans!" Pierrot boasts), they just might be the most influential style squad in town. So it's almost a matter of course that Pierrot's show, on Valentine's Day, is expected to be to this season's collections what Imitation of Christ's rigorous manqué vintage was to last season's. Which is why, standing in his Carhartt jumpsuit amid this amusing white-trash detritus, he's fielding calls from *Town & Country.*

Pierrot's mom taught him how to knit to keep him quiet after he was flattened by a soccer accident. Five years ago, Pierrot moved to America with Daman, who had been living in Paris. "We had a new president, Jacques Chirac, and, well, I didn't like him, so I said, 'Why not?' " In New York, Pierrot befriended Adrover and began working in his now-closed emerging-designer boutique on East 9th Street, Horn. He began processing whole chunks of what he sees as America through his busy little needles. "I read the Constitution," Pierrot declares, "and I'm like, 'Wow! This is great!' I have a fascination for Amish people. I won't say Mormon, but I have a fascination for the Amish, the side that reflects old America. Puritanism. In fact, the whole show is called 'The Day America Stopped Dreaming.' "

Now he's got orders from Barneys and stores in Tokyo. "I've been to Barneys two times," he says, eyeing a delivery he's stuffed in a Hefty bag. "I had a nervous breakdown."

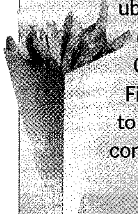
G SPOTS

THIS WEEK IN NYC

The wedding of Barry Diller and Diane von Furstenberg: The hottest merger since AOL Time Warner. There go those nasty rumors that he's straight.

Bill Clinton's new office in Carnegie Hall Tower: How do you get to Carnegie Hall? Pardon, pardon, pardon.

The trial of Puff Daddy: His attorney says the hip-hop mogul didn't fire the gun. (Maybe it was a *sample* of bullets fired by the Police.)



Le Gamin: Manhattan's ubiquitous French eatery opens in Chappaqua. The First Neighbor wants to know if that crêpe comes with fries.

APT: A bar so hip that there's no sign out front, the number's unlisted, and you need a reservation to drink. It's the kind of place that makes you pray for a recession.

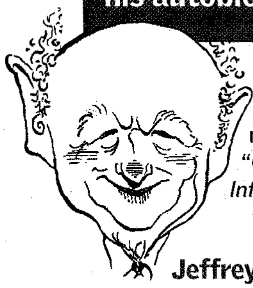
Andrew Cuomo: He announced his run for governor at brother-in-law Kenneth Cole's boutique—that's one way to give Pataki the boot.

GUY NICOLUCCI

Photographs: left, Melanie Dunea/CPI; right from top, Rose Hartman/Globe Photos; Tom Schierlitz/Stone; Andrea Renault/Globe Photos.

THE BIG QUESTION

What should Mayor Giuliani call his autobiography?



Ed Koch, former mayor: *"Giuliani's Inferno."*

Jeffrey Jah, nightlife promoter: *"Welcome to Disneyland.* Or *Welcome to the City of Suburbia.* Or *Why* Shouldn't *Everybody Be in Bed at Midnight?"*

Al Franken, author and comedian: "I can tell you what he shouldn't call it—*It's Giuliani Time.* I would stay away from that."

Roy Goodman, Manhattan state senator: *"How I Fought and Conquered the Municipal Monster."*

Janeane Garofalo, actress and comedian: *"Harry Potter and the Transit Authority."*

Dan Abrams, MSNBC correspondent: *"Injustice: How I Had to Write Two Books Just to Make Half of What Hillary Got for One."*

Silicon Alley

Fired Up

The dot-com-hipster full-employment boom is over, and some see that as a blessing. When Siri Wilson (pictured) got her layoff notice from MP3lit.com, she didn't run crying to pink-slip parties or FuckedCompany.com, and she's certainly not scrambling to find a place at one of the few dot-com jobs still hiring. Instead, she's on unemployment and trying to launch a line of clothing she designed. "I can't stress enough how liberating it was to be laid off," she says.

And she's not alone. The days when skate nerds with cursory Photoshop skills stumbled into $65,000-a-year jobs from Web start-ups are over. But surprisingly enough, many once-again-starving artists seem happy about it: The Web offered lots of cash but left them feeling guilty and unfulfilled.

Adam Rabinovitz was glad to be laid off from eMusic.com last month. Now he has time for his "electronic-rock crossover" label, Scientific Records. "I feel like I've accomplished more in two weeks than I did in two months" at eMusic.com, he says. Johnny Dwyer started out working for a Brooklyn community newspaper before a four-year dot-com sojourn. He quit his project-manager gig at idealab! before the layoffs hit him. "I lost my severance, but I have my pride," he says. Now he's ghostwriting a book and back on the starving-writer track. "It's what I've always wanted to do," he says. "The past few years have been a minor distraction."

"Now that all the nonsense has subsided, we are finally getting hungry again," says ex-dot-commer Daniel Ahearn, a.k.a. musician John Keytrix, whose dot-com title was "director of strategic initiatives." ("What the hell is that?" he asks.) Now he makes his living "selling apples at farmers' markets, and Christmas trees, and working a little interior design at Bergdorf Goodman."

Not that there aren't some regrets. "My music is better than ever," says Ahearn. "But I'm broke, and I think about how people were offering me retarded amounts of money to do things that didn't mean shit." Still, a lot of these folks never expected to make any money anyway. "When we were art students in college, we thought we had no chance in hell of getting a job that made us any kind of money," says Wilson. "And I was totally prepared for that." BRIAN KENNEDY

gOrE 101

This week marks the start of Al Gore's teaching gig at Columbia's Graduate School of Journalism. Dean Tom Goldstein is positively giddy: "I think it'll be great for the students." But just what do the burgeoning reporters think?

"I don't want to sound too skeptical, but, like, what does Gore *know*? Maybe this is all part of a scheme to influence future journalists." **—Katie**

"I think the students here are smart enough not to get spun by Gore. After all, he's only an *adjunct* professor." **—Dan**

"I'm glad he's here. He'll prepare us for life as journalists—we need to work on honing our bullshit detectors." **—Ivan**

"I really don't get all the fuss. So many of the students here—they're very idealistic. They really believe in the role of the press and all that. Me? I'm older. I just want a job." **—Elizabeth**

DAVID AMSDEN

EDITED BY CARL SWANSON

Real Estate

Big Deals

Upper West Side

40 West 94th Street

6-bed, 6-bath, 4,150-square-foot townhouse. Ask: $2.2 million. Sell: $2.26 million. Six weeks on market.

The owner of this four-story brownstone spent fifteen years deciding whether to sell. "Ten years ago, she had a buyer, but she couldn't part with the place and backed out at the last minute," says Corcoran's Jenifer Cook, who worked with her the whole time. "Six years ago, the same thing happened. The third time—well, the third time she was dead, of course, so that was that." When the owner died last year, she left the house to her only daughter, who sold it to an attorney, his wife, and their three children. "The owner always said she wanted a young family living in the house," Cook says wistfully, "and in the end, that's exactly what happened."

Chelsea

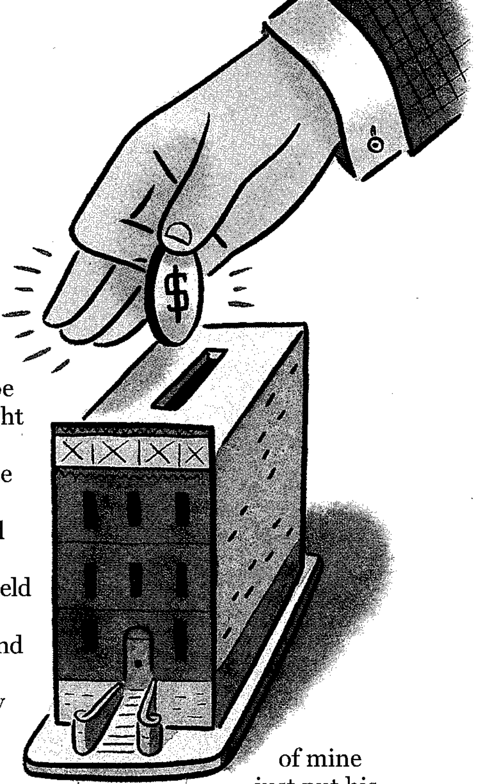
129 West 20th Street

4-bed, 5-bath, 4,497-square-foot condo. Ask: $3.25 million. Sell: $3.25 million. Charges and taxes: $4,239. Eleven months on market.

Not satisfied with just one duplex, the buyer of this place decided he needed the penthouse next door, too. Both are semi-finished spaces in a newly converted former office building. Once the place is completed, it'll have more than enough room for his new family (he and his wife recently had a child). It's big even for Boston—which is where they're from, says Douglas Elliman's Shaun Osher, who did the deal—and has 1,500 square feet of outdoor space on two levels. EMILY GITTER

Bonus Round

It's payday on Wall Street. So why aren't more bankers celebrating in new digs?



By mid-February or so for the past few years, Wall Street's triumphant Young Turks with tank watches have descended on the city's real-estate offices demanding whatever's new and minimalist and achingly expensive. But though this year's bonuses have surpassed even last year's jackpots, there's been little sign of an onslaught. This bonus season, the annual exuberance seems almost *rational.*

"Instead of leaving the gate with bonus in hand and snapping something up right away, they're holding on to it," Corcoran COO Scott Durkin has noticed. "They're hunkering down, taking a breather to see what's happening."

They may be flush for now, but with all the news of layoffs and declining consumer confidence, many bonus babies seem to be thinking it's not the right time to blow their bonuses on a real-estate bender.

"There are diminished expectations about the economy," says Jed Garfield of Leslie J. Garfield and Co., who deals in high-end townhouses. "They got decent bonuses, but they don't know what they're getting next year. The uncertainty is causing people not to pull the trigger."

Richard S. Wallgren of Stribling Group says he's smelled the fear as well: "I think people will be more cautious in terms of how they spend their bonuses. The sell-off caused them to be more conservative."

Brokers have their theories about where this year's big money is going instead.

"They're putting a lot of it away," says Durkin. "A friend of mine just put his million-dollar bonus into government bonds because he felt it would be the safest place." Meanwhile, brokers are pining away, waiting for the market to get back its mojo.

"They'll probably come back in a couple weeks now that the interest rates are dropped," Durkin says. "Wall Street is our metronome. When the tempo's off, so are we." CHRISTOPHER TENNANT

Non Co-operation

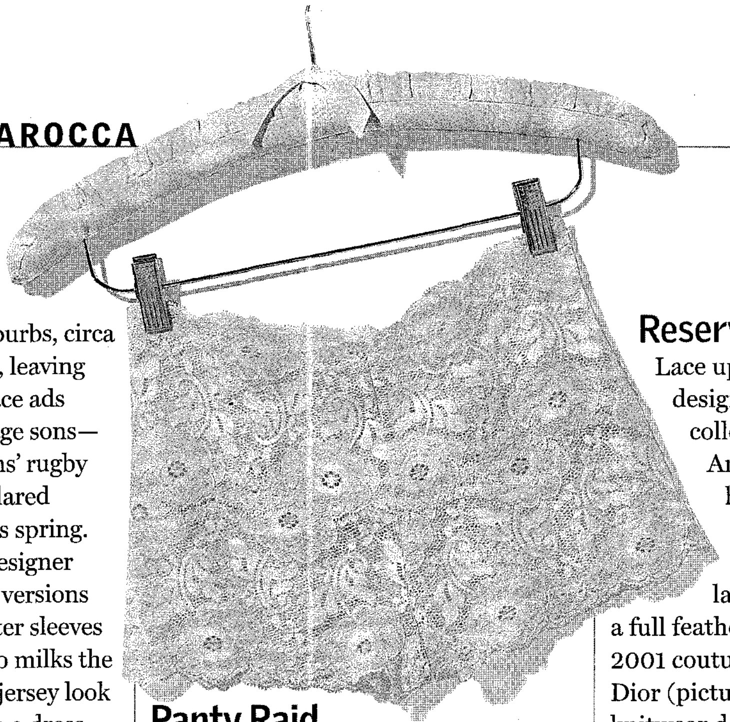
No More Décor

When a "very nice couple" recently attempted to drop $3.18 million for the third floor of a small co-op at 120 East 80th Street, they figured they wouldn't have a problem getting permission to renovate. After all, the building is also home to interior designer **Mario Buatta**, the "Prince of Chintz," who redoes Upper East Side pads at a time when co-op boards are getting testy about allowing even a paint job. Nonetheless, the building nixed them. "We couldn't approve the neighbors because they wanted to entirely redo the apartment and none of us wanted to live through the commotion of tearing the building apart," explains Buatta. "You go cuckoo when your home is under construction." Hypocritical? Maybe. But buyers looking at the place, which is repped by Joanna Simon of the Fox Residential Group, should know Buatta's professional opinion: "You might want to redo the kitchen, *but other than that, it's great.*" MORGAN GOLDBERG

Photograph by Robin Platzer/Twin Images. Illustration by Michael Klein.

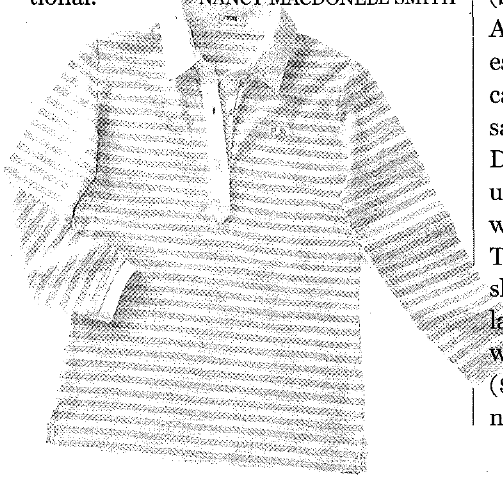
Style

AMY LAROCCA



Jersey Girls

Fashion's drive through the 'burbs, circa the Carter years, is rolling on, leaving the bored wives of fall's Versace ads behind in favor of their teenage sons—or, more specifically, their sons' rugby shirts. The striped, white-collared staple is back in the game this spring. "They're cute tomboy," says designer Wynn Smith of Wink, whose versions feature short and three-quarter sleeves ($110–$120). United Bamboo milks the I'm-wearing-my-boyfriend's-jersey look by lengthening the rugby into a dress ($220), while more traditional interpretations can be had at J.Crew ($34) and Old Navy ($12.50). For maximum retro chic, accessorize with cords and a webbed belt; the bowl haircut's optional. NANCY MACDONELL SMITH



Panty Raid

Certain words are guaranteed to make a girl wince. Somehow *panties,* which isn't even technically a "bad" word, is one of them. But now there's an addictive new underwear line, and it's called (brace yourself) Amber's Panties. Amber Bishop is an ex–Manhattan real-estate agent who dropped too much cash at La Perla and was still never satisfied with her unmentionables. During a trip to Paris, Bishop stumbled upon some amazing underthings and was inspired to design a line of her own. The results are snug, low-riding, boy-shorts-style underpants in a variety of laces that offer welcome relief to the whole thong thing. Order them online ($60 at www.girlshop.com) and you'll never have to say the name out loud.

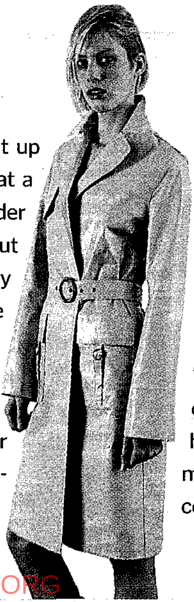
Reservation, Please

Lace up the Minnetonkas! As designers begin presenting their collections for fall 2001, Native Americans have emerged—however unwittingly—as the season's collective muse. John Galliano started it off last month in Paris, showing a full feather headdress in his spring 2001 couture collection for Christian Dior (pictured). Here in New York, hip knitwear designer Pierrot is completing a fall collection based on American Indian culture (think dream catchers, suede, piles of feathers), as is Seth Shapiro, who will show his collection as part of the Moët & Chandon Designer Debut. Just pair up with a pal in Miguel Adrover's Boy Scout knickers, mix in a little of spring's military and biker chic, and you'll have yourselves a Village People moment.

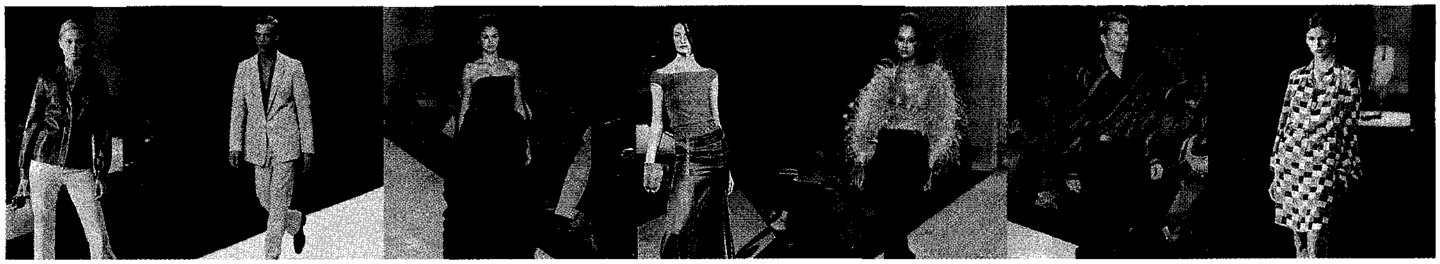
Smart Set

Cynthia Steffe

These days, small designers are being bought up by big conglomerates like so many Manolos at a sample sale. Sometimes chaos ensues. (Consider Alexander McQueen's battles with LVMH.) But when it works, designers get to do what they want to do: make clothes while someone else worries about the retailing details. When Cynthia Steffe's label—which for years has produced sleek clothing for the type of career woman who sees nothing wrong with leather at the office—was bought by a fashion company called Leslie Fay, she felt like a weight had been lifted. "I no longer have to worry about distribution or financial questions," she says happily. "I can just focus on the designs." Which is why Steffe, who hasn't shown during Fashion Week since 1997, will be returning to the tents this season, presenting the latest addition to her collection: a luxury line. Expect lean trousers, suits, and sexy touches, like little cleavage cutouts that give ladylike blouses a hint of naughtiness, in extra-decadent cashmeres and silks. Perhaps Alexander and Bernard could learn something from this.



1000
looks



100
designers

1
network

style.™

the fashion beauty home design network

home of new york fashion week fall 2001

don't miss **style.**'s coverage of fashion week february 8-17 at 8pm on time warner cable ch. 118

you can preview the ***style.*** *network feb. 12-16 from 4-6pm on time warner cable ch. 35 in manhattan*

to get **style.** call 1.800.GET.STYLE or go to www.eonline.com and click **style.**

©2001 [illegible] Inc. All rights [illegible] style. are trademarks of [illegible]

Michael Wolff THIS MEDIA LIFE

Russert to Judgment

Tim Russert, the most powerful journalist in Washington, isn't really a journalist. He's part salesman, part insider, and on Sunday morning he's the Grand Inquisitor.

I HAVE BEEN TRYING TO DECONSTRUCT TIM Russert—who is, people tell me (and I tell others), the most influential journalist in Washington.

I find him a confusing figure. I'm not sure I understand his function, or his point of view—sometimes he's oily, other times a pit bull—or whom exactly he speaks for. Where does his authority come from?

My father religiously watched *Meet the Press,* the show Russert now hosts, when I was growing up. The show had a *Friends*-size audience then. But now it's not really meant to be watched—or it's meant to be watched only by other media people and political pros. It's a pseudo-show. But, oddly, the show that no one watches has made Russert ubiquitous anyway. He gets to retail his views across a wide spectrum of airtime: CNBC, MSNBC, *Today,* various debates, and a long-lasting Election Night.

I don't question his importance or prominence (the marker board he used during the disputed election seems destined for the Smithsonian). In my mind, and I think in the minds of most media- and politically minded people, Russert is on his way to being up there with network-news greats like Sevaried or Chancellor. Of course, because his audience is only a fraction of theirs—nobody in television news has a glimmer of their audience—he really isn't like them in any way. Practically speaking, he's a relative nonentity to most of the nation. Still, he's the man, or he fills the position—*Meet the Press* host, major network voice—even though the position really doesn't exist anymore. The limb has been amputated, but you still feel it.

To the degree that television-news people are much smaller than they once were, so are politicians—they may have diminished to an even greater degree than their television colleagues. And because what power—what legitimacy, what identity—they have depends on what media time they have, Russert is a giant among them.

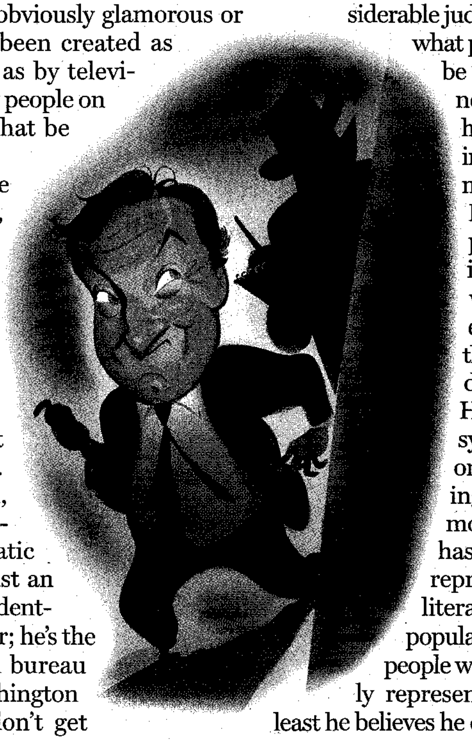
What's more, every year since 1984, when Russert came to NBC, as most others in television have become demonstrably less powerful and influential, Russert himself has become more powerful and influential.

This is, obviously, to his credit. Russert, round-faced, not obviously glamorous or charismatic, has been created as much by himself as by television (of how many people on television could that be said?).

There is no one more plugged-in, better-connected, more knowing in Washington than he.

He is the man behind the curtain as well as in front.

He doesn't just have on-air power. He has internal, network, corporate, bureaucratic power. He isn't just an anchor-correspondent-pundit-interviewer; he's the NBC Washington bureau chief (other Washington correspondents don't get on-air so easily without Russert's approval). But he isn't just the Washington bureau chief, he is the confidant of Bob Wright, the head of NBC, and of Jack Welch, the head of GE, NBC's parent (Welch is famous for eschewing elite, white-shoe Harvard guys; Russert, from Buffalo, went to John Carroll University and Cleveland-Marshall College of Law). When Welch wants to know what's going on in Washington (GE runs a mighty lobbying effort), he calls Russert, who tells him who's saying what to whom. Russert is, in other words, not just a senior guy in the NBC news division but a significant GE asset in Washington. That's big.



But the thing he does on-air is considerable, too—at least it is to the Washington-media set. It's the fact that he challenges but has managed to go unchallenged. He's assumed the impartiality of network newsmen while at the same time sitting in considerable judgment. His approval is what people are after (he can be incredibly unctuous—no more so than when he is interviewing or being interviewed by other network newscasters). His disapproval is what people fear (he can be incredibly aggressive; it was the force of his unexpected venom during the New York senatorial debate that made even Hillary seem fragile and sympathetic). Whether or not America is watching him—and, for the most part, it is not—he has stepped forward to represent a disapproving, literalistic, anti-politician populace. He, rather than the people who are elected, forcefully represents the consensus—at least he believes he does.

I TRY—FAIRLY, IT WOULD SEEM—TO HOLD Russert to the standard he holds others to: People in power should be scrutinized by the media. But his P.R. person, when I call during the campaign, says he doesn't want to be interviewed—too busy. I say I'll wait until his schedule is clearer. I get an e-mail from Russert about how his priority is "covering the presidential race and debates and fulfilling my obligations to meet the press . . . today . . . msnbc and cnbc . . ." Plus, he says he has to help his son with

Illustration by Eric Palma.

his homework. I have *three* kids I have to help, I tell him. We go back and forth some more. After the election, I renew my request. When I suggest that it seems like he's ducking, the NBC News communications director, Barbara Levin, contacts the editor of this magazine to express her great umbrage: A "ridiculous hypothesis . . . Nothing can be further from the truth." (It's odd: Would Russert himself be less interested in a story if the subject's flack called his boss?)

But I understand. As a news person, you want to maintain the illusion that it's not about you. Russert is, he would like us to think, merely the instrument of the public's right to know. It is really not that he is ducking the press (after all, he wants publicity; he wants to be a star), so much as he is maintaining the artifice. Pay no attention to the man behind the curtain . . .

Esquire, some years ago, did a mostly laudatory profile of him. But it gave you Russert as a tough, behind-the-scenes player too. The mayhem that followed the publication of the piece is still famous in the annals of *Esquire*. Russert, his wife, the magazine journalist Maureen Orth, a power both socially and professionally in her own right, and other network colleagues besieged the magazine with calls. Such was the onslaught—journalist to journalist, media organization to media organization, chattering class to chattering class—that the magazine issued a quasi-apology. ("Years later, I'm still dumbfounded how he got that to happen," says one of the editors of the story.)

OF COURSE, IT MAY BE RELEVANT THAT Russert, while the most influential journalist in the country, is not, precisely speaking, a journalist. He leads a trend: Along with Chris Matthews, Jeff Greenfield, George Stephanopoulos, and Dee Dee Myers, he was a political operative before becoming a journalist.

He worked for Moynihan for six years. After that he worked for Cuomo. The story—possibly apocryphal—is that Russert at the 1984 Democratic convention got the union guys to kill the house lights during Cuomo's famous speech, thereby limiting reaction shots and keeping the cameras focused on Mario.

He left politics to go to work for Larry Grossman, the head of news at NBC. Shortly after, GE bought NBC; Grossman was fired, and Michael Gartner, a Uriah Heep type, became NBC News chief.

It is notable that Russert's rise in television news coincides with the years of miserable cost-cutting. Indeed, in this land of newsmen, most of them depressives in deep mourning for their lost stature and perquisites, Russert is another-planetary kind of being. He isn't a journalist so much as a player, a mover and shaker among the Washington set, the media business, and GE, the ultimate seat of power. He's entrepreneurial. He's always selling (whether it's famously getting the pope on the *Today* show—getting the pope to *promo* the *Today* show—or his tone during the election mess, a sort of *What we're going to see today is so amazing you're not going to be able to get to work*).

This sounds bad, and will no doubt prompt Russert and his people to volubly complain ("What do you mean he isn't a journalist?"), but perhaps it isn't so bad. Network news was failing. Network-news guys, with their raging entitlements, passive-aggressiveness, pretty faces, were anachronisms. So Russert, with his forceful selling techniques and sandlot-bully approach, prevailed. He understood that GE had to get something out of the news division (that news had a premium audience of two: Jack Welch and Bob Wright), which helped him get a stranglehold. Then, too, he worked all the time—he ran the bureau as well as read the news; he did cable as well as network; he did morning as well as Sunday. He took over. He became, inside of NBC News, Boss Daley of Chicago. Nothing happened without his say-so. When there's less power, you have to grab more.

OF THE MANY ROLES HE CREATED FOR HIMself at NBC, possibly the most novel was "the insider"—the man who knows his way around. That's a role that would have been too small-time for television in its heyday. Being a star paid off, being loved and respected by America was what television was about; but being an operator wasn't worth much, being an insider wasn't the business of television.

Russert's role almost recalls print more than television. What he offers—the price of his imprimatur, the cost of his anger, the value of his confidence—is more akin to the great columnists of old. He's Joseph Alsop or Arthur Krock.

Russert, who moves from behind the camera as bureau chief to, unusually, in front of the camera as host of *Meet the Press,* gets the credit for reviving the show. But he didn't so much revive it (*Meet the Press* as my father knew it is gone for good) as reinvent the use of the show. It's now a kind of figment of television. Media for media. Russert asks a series of questions, and then the videotaped answers are retailed out through the rest of NBC's News and other media outlets. Who said what on Sunday-morning shows is a staple of Monday-morning papers, the press creating news for itself to jump-start the week. It's a promotional tool. *Meet the Press* is arguably more relevant for GE—which, in fact, sponsors *Meet the Press*—than it is for NBC. If the goal is to make compelling and profitable television, then *Meet the Press* really doesn't succeed at all. But if the goal is to have power and influence in Washington, and to make Tim Russert influential and powerful, then it works very well.

Russert has become something like an old-style Hill baron—his power is woven into the fabric of the community; his level of seniority and access is so great that he's become impregnable, unassailable.

> **"Russert recalls print more than television. What he offers—the cost of his anger, the value of his confidence —is more akin to the great columnists of old."**

The rap on Russert is that it's all about him. Not just the narcissistic thing of most talking heads but a larger control and power thing. He doesn't want people just to look at him—but to need him and fear him too. He's a Democrat, but in a backflip, he's toughest on the Democrats—toughest of all on Clinton. He gets a certain sort of credit for selling out his old pals. The conceit he retails is that, knowing what he knows, he understands the depravity, worthlessness, and corruption of politics. At the same time, he can slaver and stroke too. There's no consistency—or the consistency is that he's working the angles; if he needs to slaver and stroke, he'll slaver and stroke. He is, in fact, a politician—in the most hallowed tradition, looking out for No. 1.

He's satisfied, smug. He has the smile of someone who has eaten his fill, with no guilt about it. He's so laughingly sure of himself. Sure that he's in the right place, at the right time, with the right guests.

He's like a balloon you want to pop.

On the other hand, he's the only person, it sometimes seems, who's willing to take on these people. He's the devil, and his guests are the damned. ■

E-mail: michael@burnrate.com

Michael Tomasky THE CITY POLITIC

Pardon Me?

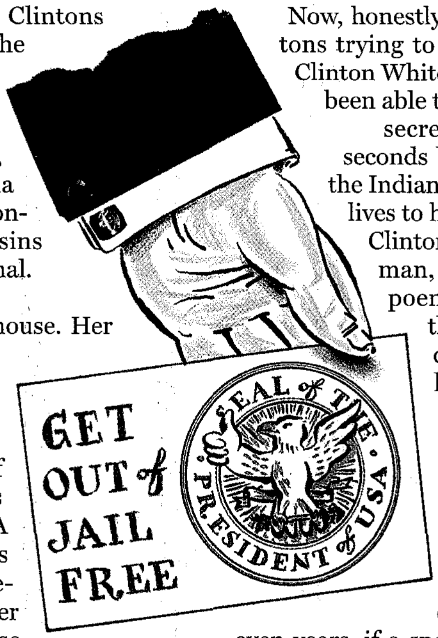
Sure, the pardons smell and the loot looks like shameless greed. But that applies as much to several other White House departures as it does to Bill Clinton's.

OKAY, THE CLINTONS MADE A SHABBY EXIT from the White House. No one's arguing with that. I won't try to defend it, especially the Marc Rich pardon.

It's impossible to imagine what Clinton was thinking when he pulled that one, but I do have a theory as to what may have moved him to do it, more than Ehud Barak's importunings and maybe even more than Denise's money: Several published reports have indicated that Bill was persuaded by Jack Quinn's argument that the Rich prosecution should have been a civil, not criminal, matter. Hmmm. What other prominent American recently saw his civil perjury turned into grounds for a criminal prosecution?

I offer the above only as analysis, not defense. But I continue to be astonished at the hysteria the Clintons bring out in people. The fact that Washington gave them a few final licks wasn't astonishing. What is, though, is the way that hysteria erases memory and context and makes all sins Clintonian seem original.

They aren't.


GET OUT of JAIL FREE
SEAL of THE PRESIDENT of USA

Take the Reagans' house. Her publicists trotted Nancy out last week to assure America that everything about the purchase of their Bel Air home was on the up-and-up. A willing country takes her at her word, because the memory of her basically stealing those Adolfo dresses she was supposed to return is ineffably remote, and because, after all, no one could possibly be worse than the Clintons, right? To be sure, the purchase of the Reagan home, made in 1986 by a group of twenty or so friends for $2.5 million, was cleared by the government ethics office, and Ron and Nancy paid rent to their friends and eventually bought the place.

But: When the Reagan White House announced the details of the purchase in March 1988, the names of the friends were not revealed! They hadn't been revealed by the time Reagan left the White House, and to my knowledge they've never been made public. The papers that Wall Management Services, as the friends incorporated themselves, were forced to submit listed only the two directors—Holmes Tuttle and Earle Jorgenson, huge Reagan moneymen going back to his days as governor. The identities of the other eighteen or so remained secret.

Now, honestly. Imagine the Clintons trying to pull that one. The Clinton White House would have been able to keep those names secret for about sixteen seconds before Dan Burton, the Indiana congressman who lives to hold hearings on the Clintons, and Larry Klayman, who lives to subpoena them (what are these people going to do now?), would have been screaming across the airwaves. The very fact of such an announcement would have constituted a major scandal, dragging on for days, or possibly even years, if a special prosecutor got hold of it. Indeed, the Clintons' original purchase plan on the Chappaqua house, under which they sought collateral for their loan from fund-raiser Terry McAuliffe, was a scandal that simmered along for weeks until the Clintons were forced to drop the plan and get a regular mortgage. Tuttle and Jorgenson helped finance Reagan's campaigns in much the way McAuliffe financed Clinton's, but their role in the purchase wasn't questioned at all.

If anything, the Reagan deal was far shabbier. But in 1988, these things weren't controversies; 1988 was the Stone Age. It was polite punditry; it was *Agronsky & Co.* Reporters peppered Marlin Fitzwater with a few questions, and Howard Baker popped out to declare that it was "an arm's-length transaction," and that was more or less the end of it. I searched high and low until I finally found an editorial that raised a few lugubrious questions about the deal—in the St. Petersburg *Times*.

I'm not saying the Reagan house deal should have been investigated. However one feels about them, presidents have served their country in a unique fashion and haven't made much money doing it, and if their wealthy friends who think they've done a nice job want to buy them a house (or even furnish it!), that shouldn't be a scandal as long as there's no blatant quid pro quo, which is what makes the Rich pardon so smelly.

And speaking of pardons—sorry, but the Rich pardon, bad as it is, just doesn't touch George Bush Sr.'s pardon of Caspar Weinberger. That is the Whopper of pardons, the *Waterworld,* the Ira Rennert mansion of pardons. Bush issued it, along with five others to Iran-contra-affair players, on Christmas Eve 1992. Aha, you say, at least he didn't do it in his final hours in office, like Clinton did. Turns out there's a very good reason he didn't. He had to act before January 5 because on that date, Weinberger was to go on trial for lying to Congress about his role in Iran-contra. Virtually certain to be introduced into evidence at that trial were Weinberger's diaries, which, or so prosecutors had hinted at in leaks, contained

Illustration by Matthew Martin.

information about Bush's role in the affair. Mr. "out of the loop," as Bush once described himself, turned out to have been present at a few meetings on the matter after all, and the Weinberger trial was bound to shed more light on these meetings. Bush's pardon of Weinberger was, in essence, a pardon of himself.

Again, picture Clinton trying something like that. Say he'd pardoned James Riady, who was implicated in the 1996 China fund-raising scandal and who cut a deal with Janet Reno just before the Clinton presidency ended. Or Arkansans Webb Hubbell and Jim Guy Tucker, who still may or may not be sitting on information that could be damaging to Bill or Hillary. A source close to Bill indicated to me that, in fact, Clinton had exactly those concerns about how a pardon of Hubbell or Tucker would look—as if he was really, potentially, saving his own skin—and decided not to pardon them on that basis. If he had, the subpoenas would already be out and we wouldn't even be talking about Marc Rich.

By 1992, we'd left the Stone Age and just entered the tentative dawn of the Screaming Age, so the Bush pardon of Weinberger caused controversy. Editorials berated Bush, and various op-ed columnists expressed their outrage (most memorably Daniel Schorr, writing in the *Times,* who mockingly suggested that the only person left for Bush to pardon was himself). But in a week or so, the controversy had pretty much run its course and we were on to new crises. No one called for hearings. No one demanded the papers or fulminated about Justice's role.

THERE IS EXACTLY ONE GOOD THING about Junior's "victory": Maybe some of this looniness will end. Not all of it—the right still has Hillary to kick around. But there's no liberal Richard Mellon Scaife, willing to sink millions into proving that Dubya stole the bake-sale proceeds when he was 8. There's no liberal Dan Burton, willing to spend millions of taxpayers' dollars corroborating same (or, more often, failing to). There's no liberal Rupert Murdoch, willing to spend millions on a cable channel that's a forum for various people to scream charges without having the slightest idea or concern about whether they're true. This is a good thing.

I think. ■

E-mail: tomasky@aol.com

beauty news at bendel's

HEART TO TARTE

IS SHE TICKLE-ISH?
Find out when you treat your sweetie to Tarte's new Tickled Pink glistening powder, $55 and Tickler feather brush, $30.
Available for a limited time, exclusively at Bendel's.

tarte

FEBRUARY 11-17
ENJOY A COMPLIMENTARY VALENTINE'S DAY MAKEOVER WITH THE TARTE MAKEUP ARTIST TEAM AND MEET TARTE CREATORS TROY SURRATT & MAUREEN KELLY

To book your consultation, call 212 373 6329
712 Fifth Avenue at 56th Street

HENRI BENDEL
NEW YORK

One of these South Beach hotels is perfect for you

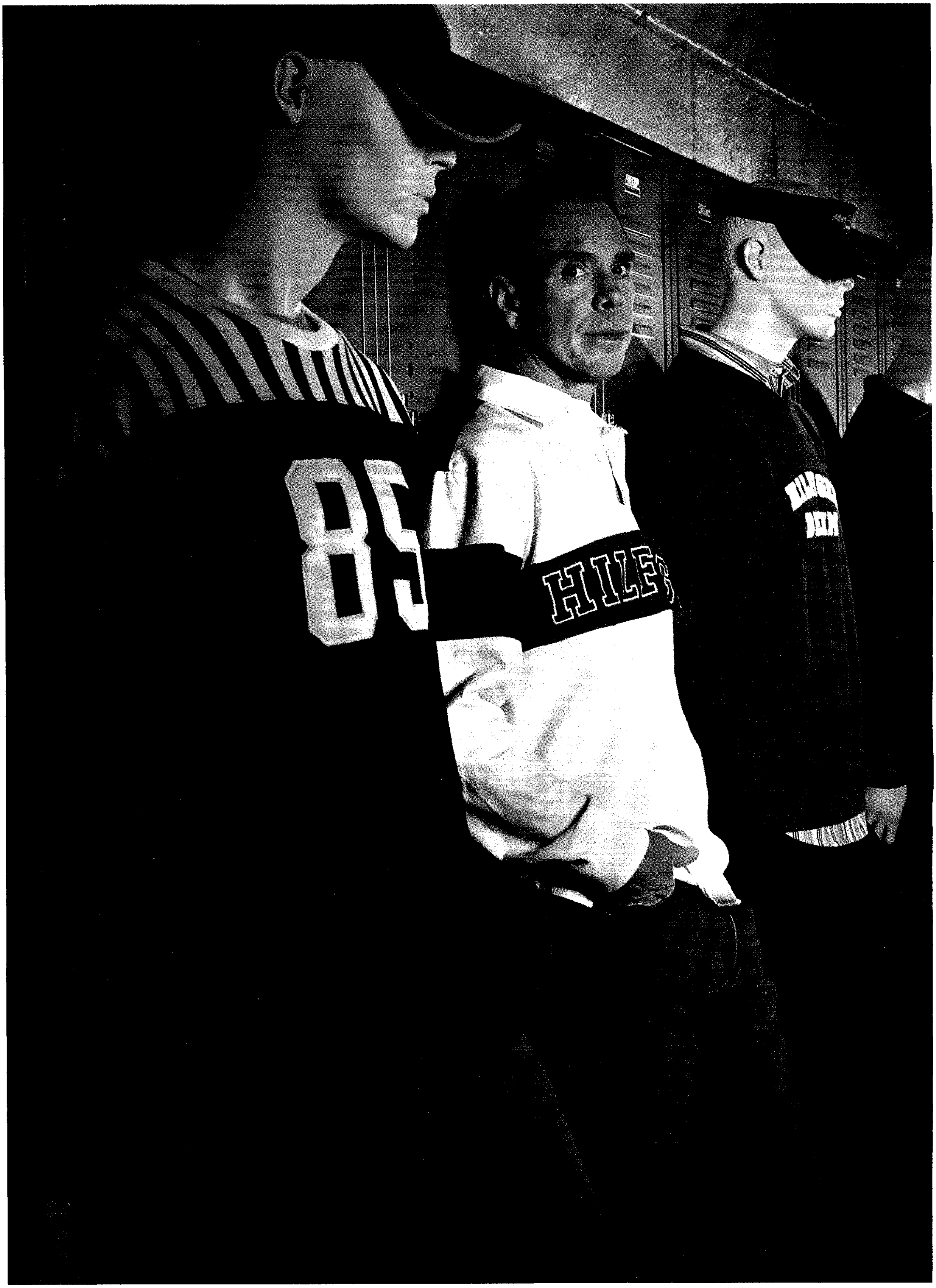
SoBe x 3

Blue Moon
Hotel, Restaurant & Bar
Pure South Beach.
Eclectic. Fun. Award winning restaurant & bar. Beach & legendary nightlife, 1 block.
800-724-1623
www.bluemoonhotel.com

WinterHaven
Hotel
Across from the beach, on Ocean Drive!
Amidst all the clubs, restaurants & boutiques.
800-395-2322
www.winterhavenhotelsobe.com

Essex House
Hotel & Suites
SoBe's most authentic art deco hotel. In the heart of shopping, dining & clubs.
1/2 block to the beach!
800-553-7739
www.essexhotel.com

Members of the Coral Collection of Fine Hotels & Resorts.
Each Unique. Each with the same high standard of personalized service.


85
HILF

TOMMY HILFIGER'S STOCK PRICE WAS PLUMMETING. THE HIP-HOP CROWD WAS DESERTING HIM. THE FASHION FLOCK WAS DISSING HIM. AND HE'D SPLIT WITH HIS WIFE. TOMMY HILFIGER, FASHION VICTIM? NOT FOR LONG.

TOMMY'S TUMBLE

BY RENE CHUN

TOMMY HILFIGER DOES NOT LOOK LIKE A FASHION VICtim. The much-maligned designer—five eight in his own monogrammed sneakers—is holding court in his spacious, wood-paneled corner office. He's dressed comfortably but fastidiously in a freshly pressed blue button-down and vintage Levi's. It's exactly the type of digs you'd expect Tommy Hilfiger to have: safe, tasteful décor and a panoramic view commensurate with an eight-figure salary.

The expensive props scattered around speak to Hilfiger's eclectic tastes and pop and rock enthusiasms: a hand-carved, Louis B. Mayer–size mahogany desk; a Fender guitar autographed by Bruce Springsteen; a pair of jeans worn by Marilyn Monroe in *River of No Return*. Miles Davis, playing soft and low, wafts through the air like vapors.

Hilfiger picks up the jeans from the back of a leather wing chair and opens the fly to reveal a row of large plastic buttons, which hang from the black thread like ripe olives. "The quality is remarkable," he says. "I'm giving these to Naomi as a present." That would be Naomi Campbell, Hilfiger's friend and one of the models for his label's rock-and-rap runway extravaganzas.

In person, Hilfiger seems very different from his relentlessly cheerful public image. After all these years, the perpetual flower child finally looks his age. The goofy Beatle bangs have been replaced by a wash-and-wear brush cut. The signature toothy grin has given way to a serious mien. Tommy seems chastened. All grown up.

But it isn't his new look he wants to discuss today. It's his obituary, which he feels his peers are collectively writing at this very moment. Talk to enough industry pundits, and it becomes glaringly obvious that Tommy Hilfiger is not suffering from the usual bout of designer paranoia. Indeed, the fashion jackals gathering in the Bryant Park tents this weekend have already hammered out most of Tommy's obit copy between Cosmos at Moomba.

The bullet points are certainly compelling evidence for a postmortem: After a decade of averaging an envy-inducing 48 percent growth, Hilfiger's earnings plunged last year—as much as 75 percent in the worst quarter. The once-unstoppable stock sank from a high of 41 to a low of 6.3. His flagship stores in London and Beverly Hills were shuttered. An ambitious and widely anticipated Calvin Klein acquisition collapsed. His exuberant runway shows were canceled. A corporate housecleaning eliminated a number of Hilfiger's longtime colleagues. The hip-hop crowd that had propelled his

PHOTOGRAPHED BY GEORGE HOLZ

success had deserted for younger, hipper, often blacker labels, and (horror of horrors) the company recently announced an upcoming plus-size line that may make shareholders happy but won't be seen in *Vogue* anytime soon.

"This is a $2 billion company that is disappearing day by day," says one former employee who jumped ship recently. "Just because you have Mario Testino shoot your ads doesn't make you fashionable."

As Hilfiger battled to shore up his business—and endured a ruthless satire from Spike Lee, who named a clueless Caucasian designer in his latest film "Timmi Hilnigger"—there were fires on the home front too. In the kind of when-it-rains-it-pours plot twist that drama queens relish, Tommy and his wife split up. "After twenty years of marriage, we have mutually and amicably decided to separate," announced Hilfiger in a press release issued to preempt the gossip columns. "Tommy's gay!" the fashion vultures declared gleefully, if ridiculously. "*He's pulling a Jann Wenner!*"

IN THE FACE OF THIS BARRAGE, HILFIGER seemed to shrink. Once a nightly presence at Moomba, he drastically lowered his profile, rarely venturing out even for lunch. "I don't love sitting in a restaurant being talked about or stared at," he says.

The gossip about his marriage and his sexuality has been particularly galling, and when, after negotiations worthy of a Mideast summit, Hilfiger recently sat for his first major interview in two years, he quickly set the record straight. "Let me assure you," he says adamantly. "I *love* women."

And he hastens to add that reports of his company's demise have been greatly exaggerated. "Suddenly our growth rate wasn't double-digit anymore," he says with a shrug. "Men's was growing at 5 percent rather than 20 percent. That's when the negative press started." He throws his hands up. "We announced for the first time ever that we weren't going to make the quarter—but we ended up doing $2 billion, and made about $170 million after taxes. That's unprecedented for any apparel company."

Probe deeper, however, and you find that Hilfiger actually agrees with some of his colleagues' criticism—he *was* a fashion victim. "At one point, I told my people, 'We *have* to be the first with trends.' So we ran out and tried to do the coolest, most advanced clothes. We didn't just do denim embroidery. We jeweled it. We studded it. We ramped it up. We really pushed the envelope because we thought our customer would respond." He takes a sip of Evian before continuing his self-flagellation. "But the customer did not respond in a big way," he says. "And our business last year—men's, women's, juniors'—suffered as a result."

For the designer, it was both a personal and a corporate identity crisis. "When business plateaued in '99," he explains, "we thought the customer didn't want the Tommy logo anymore. So we took it off a lot of stuff. We made it tiny. We became very insecure about being a red-white-and-blue-logo brand. We thought we had to be much chic-er, more in line with the Euro houses like Gucci and Prada."

Perhaps Tommy's most telling indulgence was the now-defunct Red Label luxury line—designed to cater to the rock stars, rappers, and other celebrities Hilfiger had been dressing—which offered such items as $7,000 patchwork python trousers (he sold only four worldwide) and spent millions on fashion shows. In the process of competing with the high-fliers, he strayed from the original nouvelle-preppy vision that made his company so successful.

For a moment, Hilfiger is subdued by his confession. But he finally unveils that blinding smile. "As a result of learning from our errors, we went back to our roots: classics with a twist."

To prove his point, he holds up a colored T-shirt with the Tommy logo blown up so large as to be parodic. "This shirt is our No. 1 seller," he announces. The Juniors Pieced Flag T-shirt he holds in his hands sold a staggering 300,000 units in the previous two months.

The story Hilfiger tells about the past year is one of soul-searching and regrouping. "Learning from our mistakes is really positive," he says. "Because we looked at the situation and said, 'These things are wrong.' We reacted immediately. The London flagship store wasn't open for a year when we realized we had made a mistake." Snobby Bond Street, observers pointed out, was the wrong address for Tommy in the first place. It looked like a matter, one noted, of "keeping up with the Laurens"—Ralph's big flagship is right down the street.

The Beverly Hills store, says Hilfiger, was also ill-conceived. "The average age on Rodeo Drive is probably 50 years old," he says. "My customers are much younger than that. We thought all the cool people in L.A. come to Rodeo. But they don't."

Buckingham Capital Management industry analyst Larry Leeds sees in the Hilfiger story a kind of fairy tale turned cautionary tale: "You have this little guy, who is a fine guy, who has a store. And he became a god, and built a business that's as big as Ralph's, you know? And he makes a fortune. And everything's great.

"But then he gets absolutely carried away with urban, ghetto youth. And he loses his preppy original niche. And the thing got very overdone, and Tommy had to get back to reality. And he did. He's a very rational guy."

Wall Street is buying this version of the story, complete with upbeat ending. By November, despite continuing declines in earnings, analysts were enthusiastic about the turnaround in the works, and the stock had climbed back to 13. By last week, when the most recent figures were released, the stock went as high as 15.

And Tommy, despite chagrin at abandoning some of his cutting-edge pretensions, has recovered his mainstream roots. "We're about color, we're about preppy, we're about classic, we're about America!" he says, reciting his mantra. "We learned the hard way that that's where we belong." He picks up a placard displaying a photo from an old Tommy ad campaign: a gaggle of meticulously art-directed models posing languidly in front of a billowing American flag. "It was my insecurity about being *this*," he says, his eyes misting over at the sight of the iconic tableau. "I thought we could be much more than this. When in reality, just this is incredible."

Photographs: counterclockwise from left, courtesy of Tommy Hilfiger (2); Camera Press/Retna.

MAN OF THE PEOPLE Clockwise from above, Hilfiger with his design team in the mid-nineties; with People's Place partner Larry Stemerman; outside People's Place, 1970.

IF TOMMY SEEMS TO HAVE AN ALMOST corny belief in the American dream, it may be because he has lived it. Thomas Jacob Hilfiger was born on March 24, 1951, in Elmira, New York, a dreary upstate town best known as Mark Twain's summer residence. The second-oldest of nine children, Hilfiger was raised in a white clapboard Victorian house. Richard Hilfiger, a watchmaker at a local jewelry store, was an affable man of Dutch-German descent. His wife, Virginia, worked as a nurse. Even with two incomes, the Hilfigers lived from one paycheck to the next.

Tommy began working at an early age: mowing lawns at 9 and pumping gas at the local Hess station at 16. "I worked the night shift and made $1.25 an hour, which was great money at the time," he says. "I bought all my own clothes. I helped out my brothers. I didn't depend on my parents for anything."

No one would dispute that the young Hilfiger was enterprising, but nothing about him suggested that he was destined for celebrity. Small for his age, he concealed fifteen-pound weights in his pockets to make the junior-high football team. Nor was he a star pupil. In fact, he had to repeat the tenth grade. It wasn't until much later that he was diagnosed as dyslexic. "Tommy was only a C guy, and he wasn't a great athlete either," remembers Marty Herrigan, Hilfiger's football coach at Elmira Free Academy. "I guess that's why he became a businessman."

What he did possess was a precocious sartorial flair, which he inherited from a father regarded as Elmira's resident Beau Brummel. And he and his siblings enjoyed a certain social cachet. "Our house rocked," says Hilfiger, grinning. "My brothers practiced their music in the basement, and all the kids from the neighborhood came to hang out. It was a very cool spot."

Tommy's first big fashion epiphany occurred in 1969. To finance a summer away from home, Hilfiger took a sales job at a hippie clothing store on Cape Cod. The former preppy returned home from vacation decked out in sandals and bell-bottoms. His hair had grown out, rock-star-style—sort of Prince Valiant meets Brian Jones. He listened to Hendrix and Stones eight-tracks. He dropped acid. His parents were, to use Hilfiger's own words, "freaked." He was 17.

What happened next has become part of *garmento* folklore. Realizing that Elmira was a fashion wasteland, full of teenagers like himself who craved mod clothes but couldn't find them, Hilfiger and two high-school buddies pooled their life savings ($50 apiece) and went into the jeans business. Hilfiger drove his rusted '59 VW Bug to Ithaca and scrounged up ten pairs of bell-bottoms. The initial inventory sold out in a day.

Encouraged by the enthusiastic response, Hilfiger made the 250-mile trip to New York, where he stuffed his Bug with 600 pairs of jumbo-legged jeans, which he purchased for $3.50, and flipped them in Elmira for $5.88. In a week, all 600 pairs were snapped up.

Eventually the three high-school seniors decided to become retailers themselves. On December 1, 1969, they opened a store called People's Place in downtown Elmira. It conformed to the typical trippy-jean-boutique template (head shop downstairs, Day-Glo and incense all around) and became an instant hit with Elmira's high-school crowd. "I couldn't wait for three to bolt from school and open the store," recalls Hilfiger. At the end of their senior year, the three partners were doing almost $1 million in volume and pulling down $60,000 salaries.

The local newspaper wrote up People's Place and Hilfiger spouted off about rebelling against "the Establishment." Larry Stemerman, one of the three original People's Place investors, says he and Hilfiger weren't nearly as rebellious as they were portrayed to be: "We laughed about it because we weren't rebelling against the Establishment—we *were* the Establishment."

In the early seventies, Hilfiger made his first trip to London. The swinging Carnaby Street scene was already winding down, but to Hilfiger "it was amazing," he says wistfully. "For the first time, I saw how music and fashion complemented each other perfectly." He came back with a rock-star wardrobe of frilly shirts and form-fitting velveteen pants.

By the mid-seventies, Hilfiger and his partners had seven stores scattered around upstate New York, a six-figure income, and an automotive fleet comprising a Porsche, a Mercedes, a Jeep, and a Jaguar. People's Place was hot, with a customer list that included the J. Geils Band and Bruce Springsteen.

Hilfiger, meanwhile, was pursuing the rock-star lifestyle he had always craved. He wore monster bells so oversized that his high-heel snakeskin boots were concealed beneath the voluminous folds of fabric. He got his hair styled in a Rod Stewart rooster cut.

"I was 23 and chartering planes," says Hilfiger. "We were flying to rock concerts, taking dates to London and Paris." And he was spending so much time in New York that he took a pied-à-terre on East 12th Street near the Fillmore Theater.

In 1976, Hilfiger walked into his store in Ithaca and met a pretty teenage employee named Susie Cirona. The attraction was instantaneous and mutual. "It's no surprise they fell in love," says one friend. "Tommy and Susie were like bookends. They looked alike, they acted alike, they even talked alike. They could have passed for brother and sister."

But while Hilfiger's romantic relationship was blossoming, his business was not. Other retailers in the area finally began offering bleached bells and tie-dyed T-shirts. Making matters worse, the upstate economy was falling into a recession. Stores began folding, and the unpaid invoices piled up. In August 1977, Hilfiger and Stemerman filed for bankruptcy. "We did not tend to business," says Hilfiger sheepishly. He squirms in his chair. "It was a rude awakening."

HILFIGER AND STEMERMAN DIVVIED up the four remaining stores. When a buyer for Hilfiger's half surfaced, the newlyweds moved to Manhattan and waited for the checks to roll in. They never did—the buyer filed for bankruptcy after closing the deal with Hilfiger. Cash-strapped and desperate for work, the young couple began pitching themselves on Seventh Avenue as a husband-wife design team. It was the peak of the designer-jean craze, and Jordache was looking to market a full-blown collection. The Hilfigers got the nod but were fired after only a month. A job at Bonjour quickly followed; it didn't last long, either, but Hilfiger kept at it.

Despite his involvement with a string of fashion-world bottom-feeders, Hilfiger built up a reputation as a savvy and hardworking designer. He was on a shortlist to do Perry Ellis's sportswear line, and Puritan Fashions asked him to design its Calvin Klein jeans label.

When the Klein job was placed on the table in 1983, Hilfiger didn't immediately accept. Not that it wasn't tempting, especially to someone who was broke and starting a family. But what Hilfiger really wanted was his own label.

"WE'RE ABOUT COLOR, WE'RE ABOUT CLASSIC, WE'RE ABOUT AMERICA," SAYS HILFIGER. **"WE LEARNED THE HARD WAY THAT THAT'S WHERE WE BELONG."**

Into the breach stepped Mohan Murjani, an Indian entrepreneur with a posh Etonian accent who was looking for a young designer to launch a new line of men's sportswear. Born into a family of textile barons, Murjani was a colorful character who owned the license for Gloria Vanderbilt jeans and also for Coca-Cola clothes, which had mushroomed into a half-billion-dollar enterprise.

Hilfiger, who had always been self-conscious about his lack of design training, found a soul mate in Murjani. Far from being put off by Hilfiger's lack of atelier experience, Murjani considered it an advantage. If a design had to be altered to cut manufacturing costs, he knew Hilfiger wouldn't whine about artistic integrity.

"The plan was to be a younger Ralph Lauren," Murjani says mischievously. The contract Hilfiger signed gave Murjani ownership of both the new company and the Hilfiger name; but it gave Hilfiger financial security and the pleasure of seeing his name on backsides across the country.

Hilfiger came up with the design formula that would inform his work for years to come: classics with a twist. Like Ralph Lauren, he pillaged all the Ivy League icons, but he added quirky details. Like stitching the buttonhole with contrasting thread, or using a pastel fabric to line the collar of a sober oxford shirt. The most striking thing about the clothes was the logo. The abstract composition resembled a miniature Mondrian and made Lauren's polo figure seem stodgy in comparison.

To publicize the new line, Murjani hired legendary adman George Lois, whose hip, controversial campaigns inevitably generated media attention. For Murjani, he outdid himself, concocting a $160,000 one-shot campaign that propelled Hilfiger from relative obscurity to stardom overnight.

Lois used just a single line of ad copy: THE 4 GREAT AMERICAN DESIGNERS FOR MEN ARE: R-L, P-E, C-K, T-H." When the "initial campaign" was unveiled on a Times Square billboard in 1986, it caused a sensation.

"The whole concept was to make Tommy famous with the first ad," explains Lois. "The hubris was beyond belief. Here we were saying that somebody who hadn't sold one item of clothing yet was a great American designer." Lois stifles a laugh. It's still one of his favorite campaigns.

But the Old Guard was not amused. To this day, many designers bear a grudge against Hilfiger. Some, like Calvin Klein, because he was included in the ad copy. And some, like John Weitz, because he wasn't. Geoffrey Beene had an especially catty response: "I don't go along with the Gabor girls that any publicity is good publicity." Gleefully fanning the flames, Lois ordered a gigantic billboard right in the middle of the garment district.

Three months after the campaign was unveiled, a furious Klein confronted Lois at Mr. Chow. "Do you know it took me twenty years to get to the point where Tommy Hilfiger is today?!" the designer erupted in the crowded dining room. Lois calmly brushed aside Klein's finger and replied, "That's *my* job, schmuck. Why take twenty years if you can do it in twenty days?"

Hilfiger himself was by no means as confident as his ad campaign would suggest. "Everybody thought I was a complete jerk," he says feebly. "I considered leaving the business, because I thought I was doomed. I thought Calvin, Ralph, and Perry would somehow strong-arm Bloomies into not buying my line."

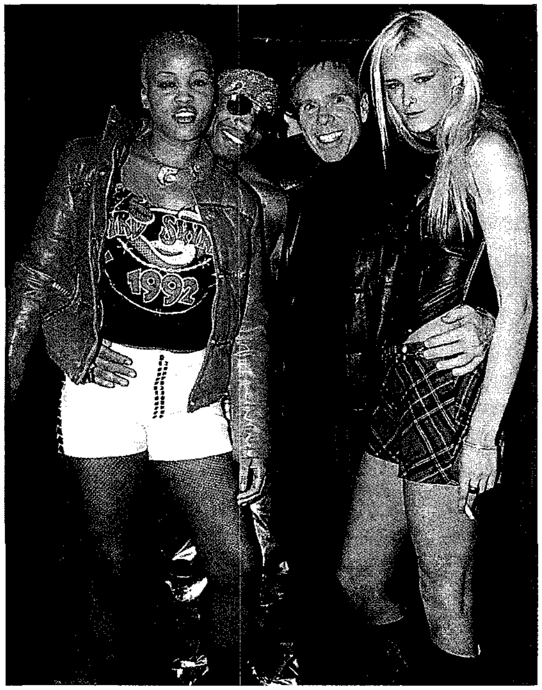
THE HOT LIST Above, Hilfiger with Anna Wintour; opposite from top, with Treach, Coolio, and Puffy; with Eve, Stevie J, and Carmen Kass.

Those fears were unfounded. In only eighteen months, the nouvelle-preppy line grossed more than $11 million. With sales doubling every year, Murjani drew up an expansion plan that included opening six stores in a year, including a Rodeo Drive boutique.

Then, in 1988, the Murjani empire imploded. Hilfiger's clothes were still selling well, but his boss had overextended himself. Coca-Cola apparel, the cash cow he had relied upon to subsidize numerous business ventures and corporate expansion, had fizzled.

Desperate not to see his label vanish, Hilfiger hired a phalanx of expensive lawyers and began hunting for a white

Photographs: counterclockwise from left, Patrick McMullan (2); Andrea Renault/Globe Photos.



knight. His financial savior turned out to be Silas Chou, a scion of a wealthy Hong Kong textile family. Chou insisted that he give up his ownership of the Tommy Hilfiger name, but in the end, Chou's manufacturing and financial power were difficult to turn down. Hilfiger agreed to take a 22.5 percent share of the new company.

The calculated commercialism upon which the company was based was obvious from the start and goes a long way toward explaining the fashion industry's longstanding animus. "Hilfiger is the fashion equivalent of the Monkees," said one industry analyst at the time. "They had a concept and found four guys that could play, rather than beginning with the talent."

But just as nobody cared that the Monkees were not real musicians, consumers didn't care that Hilfiger's real gift wasn't in design. In fact, the company began expanding at such a torrid pace in the early nineties—as Casual Fridays were becoming entrenched in corporate America—that the fantastic numbers *WWD* reported were initially dismissed as typos.

In 1989, Tommy Hilfiger USA leapfrogged from $28 million a year in retail sales to $50 million. The second year, from $50 million to $100 million. And then came hip-hop.

IT HAPPENED THANKS TO A FORtuitous meeting at Kennedy Airport in the early nineties between Hilfiger and rap artist Grand Puba. Returning from a business trip in Hong Kong, the designer noticed a group of hip-hop kids sauntering through the terminal wearing super-size versions of his clothes. Hilfiger's brother, Andy, a former rock musician who now handles the company's celebrity-client roster, recognized the group's leader and made introductions. Hilfiger had no idea who the rapper was but was intrigued that this subculture had latched on to his label.

It was as if Carnaby Street were happening all over again. Hilfiger immediately understood the money to be made if he could align himself with popular rap stars. Andy Hilfiger began giving trunks of clothes away to any rapper with a recording contract. Soon icons in the 'hood like Raekwon and Coolio began wearing Tommy Hilfiger on their concert tours and in their videos.

Unlike other brands the rap community had embraced, like Timberland and Polo, Hilfiger went out of its way to satisfy its new urban customers. Indeed, the white-bread designer actually began to cater to their culture-specific sartorial taste: The silhouette became larger-than-life, the palette became brighter, and the logo blew up, in some instances so large it covered the entire garment.

But it wasn't until March 1994, when Snoop Doggy Dog wore a comically oversized Tommy Hilfiger rugby shirt on *Saturday Night Live,* that the brand really broke out. Practically overnight, every wannabe homie from the San Fernando Valley to Valley Stream was blowing his allowance on Tommy duds. The company's stock, after an IPO in '92, soared, splitting twice and making Hilfiger rich.

By 1995, Hilfiger's salary was $6 million. He and Susie purchased a historic farm in Greenwich for almost $10 million. The 22-room converted Colonial farmhouse looked like a location for a Ralph Lauren shoot. Situated next to a wildlife sanctuary (Mel Gibson and Diana Ross are also neighbors), the extensive grounds included a clay tennis court and stables. Hilfiger also acquired vacation houses in Nantucket and Mustique, the latter next door to Mick Jagger.

The rock-and-roll designer had arrived. But instead of concerts, Hilfiger's gigs were in-store public appearances. He would literally jet from one department store to the next (100 a year), promoting not albums but whatever collection or licensed product happened to be breaking at the moment. Fans, TH-logoed from head to toe, showed up en masse to catch a glimpse of their idol. At one Macy's appearance in New York, Tommy stood at the end of the runway, ripped off his jacket and sunglasses, and tossed them into the crowd.

"IT WAS A THRILL FOR TOMMY TO BE recognized," says one confidant. "He got high on it." Another acquaintance confirms this. "Tommy's newfound wealth was such a hoot for him, and he had a lot of fun. He'd go into nightclubs, and if he saw people he knew, he'd send them bottles of Dom Perignon." But all that comp champagne didn't buy Hilfiger the professional respect he craved. Fashion people balked at his mainstream popularity. Not that it mattered. Hilfiger's increasing market penetration made him impossible to dismiss. Moreover, the untrained designer was compiling an enviable client list, ranging from Prince Charles to Leonardo DiCaprio.

It was hardly surprising that in 1994, Hilfiger was considered a shoo-in to win the Council of Fashion Designers of America's (CFDA) coveted Menswear Designer of the Year award, the industry's equivalent of the Oscar. Previous winners included the holy trinity of

American ready-to-wear: Donna, Ralph, and Calvin. So when the CFDA chose not to hand out the prize that year, it was widely perceived as a snub of Tommy.

The CFDA did deign to give him the award the following year, but the victory was bittersweet. "I don't think there *was* another choice that year," he says. "My business was doing very well, there wasn't a new menswear designer on the horizon, and everybody else had won."

ONE THING THAT RANKLES FELLOW designers is Hilfiger's honesty about the collaborative nature of his company. He admits that being a successful designer has less to do with knowing fashion than it does with playing to one's audience. "I have a creative team," he says unabashedly. "I sit with the men's designers on a regular basis and tell them what's on my mind. I'll tell them I'd really like to see woolly fabrics or plaids and buffalo checks. I give them primitive sketches from time to time," he says, "showing them what I want to see."

When it comes to designing his women's collection, however, Hilfiger is almost completely out of the loop. "I don't have a great instinct when it comes to women's fashion," he says with refreshing candor. "But I hire great people who do." People like Stephen Cirona, a cousin of Susie's, who is the company's de facto principal designer, responsible for the overall direction of both the women's and the men's lines.

"YOU'VE GOT A COMPANY THAT WENT FROM AN A-PLUS TO AN F-MINUS, AND NOW IT'S GOING TO GO BACK TO A B. **AND IT'S A HELL OF A BUSINESS AS A B."**

"Stephen's great," Hilfiger says earnestly. He points to several mounted black-and-white photographs of Ali MacGraw and Ryan O'Neal. "*Love Story* is the theme for next fall," he says. "Stephen saw the movie and came in the next day so excited about adapting the clothes for the runway."

Hilfiger has also used *Vogue* fashion editor Camilla Nickerson as a consultant to help style his shows. *Vogue* editor-in-chief Anna Wintour says that since Nickerson is freelance, she has no problem with her taking outside jobs "as long as we're aware of it."

Hilfiger bristles at the notion that some of his peers see him as a mere marketer. "*Everyone* has their opinion," he says. "Look at Ralph. *He* used to be a *tie* salesman." When it's pointed out that Lauren actually designed the ties he sold, he's no longer able to contain himself. "My very first lines I designed as well. I sketched them out, stood in the sample room. I worked with the pattern-makers, I did the fittings."

Now, Tommy acknowledges, he doesn't even choose the pieces that will finally make it to market. That selection process takes place at "adoption meetings," where a roomful of executives collectively decide what will sell. Hilfiger's staff seems to be genuinely fond of the designer, who moves through his headquarters jovially bantering with assistants. In fact, he has put several through college. "He spares you the diva-designer act," says one.

On a trip to his headquarters, Hilfiger ushers me to a cavernous room filled with countless pieces of clothing. Some old, some new, some designer labels, others obscure brands. A bright-red Polo jacket, crumpled on the floor, sticks out like a flair. But an ex-Lauren employee now working for Tommy dismisses its significance. "Ralph has an entire *room* devoted to Tommy's clothes," he says. Hilfiger cracks a smile.

Next, he proceeds to the juniors'-sportswear design studio, to discuss the latest collection with the department's head designer. "This is Stacy," he says happily. "She used to work for the Gap. Before she came along, we used to steal her designs." He winks. "I mean, *literally* steal her designs." Stacy starts to blush.

Designer Nicole Miller commends her colleague for his candor. "Tommy is the only designer who's come clean and said that he doesn't design everything that carries his label," she says. "Designers want you to think they do everything, but it's impossible to design everything yourself."

Timothy Gunn, the associate dean of Parsons' department of fashion design, concurs. Indeed, it is because of Tommy Hilfiger, says Gunn, that Parsons is completely changing the way it educates its design students. The new Tommified curriculum, to be introduced next fall, will stress business and marketing principles as well as pattern-making and Vreeland Aphorisms 101.

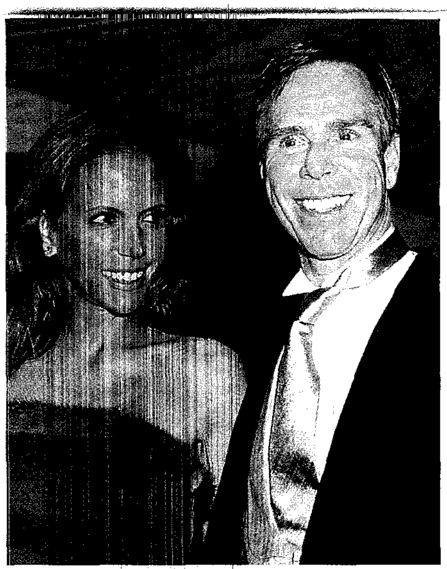
"Being a designer today is much more about lifestyle than it is about clothes," says Gunn. "So we're restructuring our design curriculum. We're certainly going to accommodate the design savant, but we need to accommodate other approaches as well. Because not every student is going to be Isaac." Gunn waits a beat before delivering his punch line: "I mean, look what happened to Isaac."

THE BREAKUP OF HILFIGER'S TWENTY-YEAR marriage, some friends say, was devastating to him, and his celebrity hasn't made it any easier. A few months ago, the *Daily News* ran a paparazzi shot of Hilfiger and Maggie Rizer, the freckle-faced blonde who appears in the current Tommy Hilfiger ad campaign. In the photograph, Hilfiger's fingers are tucked snugly beneath the waistband of Rizer's jeans. "It *did* look pretty cozy," says columnist George Rush, who ran the incriminating picture in his Sunday column. But Hilfiger denies he and Rizer had an affair. "Totally ridiculous," he says, more amused than offended.

But the designer does confirm reports linking him to Annabelle Bond, daughter of the Australian financier Sir John Bond, and admits a more recent relationship with a paralegal from Stamford, Connecticut, named Elizabeth Somerby. He says that both relationships are casual, and takes pains to stress that his separation from Susie was amicable. "She's still my best friend," he says. He recently bought a house in Greenwich right across the street from his soon-to-be-ex-wife and their four children.

Friends of the couple speculate that a dearth of quality time was a factor in his marital problems, but some believe the real problem was Susie's aversion to the limelight. One acquaintance explains: "I remember sitting next to Susie at a dinner and she turned to me and said, 'I should be more like you. Tommy needs a wife who can hold court at a dinner

Photographs: clockwise from left, AP/Wide World Photos; Ron Galella; Patrick McMullan



THE POPULAR VOTE Clockwise from top, Hilfiger with ex-wife Susie Cirona; with Maggie Rizer, Damien Loeb, and Erin O'Connor; on the catwalk at his spring 2000 show.

table. I'm not like that.' She doesn't want to be in the spotlight."

IN CONTRAST, TOMMY'S RELENTLESS SOCIAL life earned him weekly mentions in the columns for a while. "He became a real party animal," says one confidant. "And he's completely obsessed with celebrities." He also forged a friendship with Anna Wintour. Wintour praises Hilfiger's "easy, all-American vision" and acknowledges that he took a wrong turn when he tried to go too high-fashion. "On a personal level, I really like Tommy," she adds. "He's someone you can get on the phone right away. He calls and asks your opinion on things. You can just chat with him. He's a pleasure to have as a friend."

Interestingly enough, Hilfiger's closest circle of friends are the same ten high-school classmates he grew up with in Elmira. Hilfiger keeps in touch regularly with them and is known for his unselfish support, which is frequently bestowed in the form of grand gestures. For instance, when Larry Stemerman's father was too ill to fly commercially, Hilfiger sent his private jet to pick him up so that he could see his new grandchild. "Tommy's always been generous with his money," says Stemerman. "Even in high school, if you needed ten bucks, Tommy would give it to you." Another member of Tommy's "crew" is fellow Elmira native Michael French, now an actor living in L.A. "The degree to which Tommy has been faithful to his past amazes me," says French. "He loves to talk about the old days. We'll get together and reminisce about skipping classes and the things we did at the local pool hall."

In December 1999, Hilfiger co-hosted the prestigious annual Metropolitan Museum Costume Institute gala with Wintour and Aerin Lauder, and some speculated that Wintour also used her considerable influence to help her friend gain entry to the most exclusive co-op in Manhattan—820 Fifth Avenue. "Valentino and Ron Perelman were both snubbed by that board. So when Tommy was accepted, the ladies who lunch thought it was scandalous," says one well-connected socialite. "They all thought Tommy got in because he got cozy with the queen bee of the co-op board, Jayne Wrightsman, through Anna Wintour."

Wintour blasts the gossip as "utter fabrication." In any case, after securing the $10 million co-op, Hilfiger didn't even move in, having decided that eighteen rooms was a bit grand for a bachelor pad. He did well on the deal, however, flipping the property to billionaire widow Lily Safra for $18 million.

INDUSTRY ANALYSTS SEE THE HILFIGER company turning around, but it's likely to be without the help of the hip-hop community. The urban consumers who made Tommy a sizzling brand in the early nineties have turned their attention to lines financed by hip-hop icons like Russell Simmons (Phat Farm) and Puffy Combs (Sean Jean).

But Hilfiger doesn't care to court the rap crowd anymore. He's not ungrateful. They got him where he is today. But now it's time to win back all those free-spending boomers he alienated when he went ghetto. "Obviously, Tommy went too extreme into a narrow portion of the business," says Bloomingdale's CEO Michael Gould. "I think it may have scared off a whole lot of other customers." At the same time, Hilfiger has to keep teen customers happy. According to the 2000 back-to-school shopping survey conducted by American Express, Tommy Hilfiger is still the top-rated apparel brand overall among American teenagers, scoring an impressive 28 percent (Old Navy rates 27 percent; Nike, 26; Gap, 24; and Ralph, 17).

Wall Street is confident that Hilfiger can regain his core consumers. "It will never again be the hot, sexy, overly talked-about, flashy, zippy, fast-growing company it was, but it will be a damn nice company turning out lots of cash," one veteran analyst says. "What you've got is a company that went from an A-plus to an F-minus. And now it's going to go back to a B. And it's a hell of a business as a B."

Hilfiger knows, however, that getting back on solid footing is not going to satisfy stockholders forever. "The board of directors and the shareholders, it's like this mob that you have to keep feeding," he says. And to find that growth, he's looking overseas. Despite all the new stores he's opening Stateside—in SoHo, Dallas, Atlanta, and Miami—his main focus now is on Europe. Within the next two years, Hilfiger plans to open twenty stand-alone stores in Italy. "We're just starting in the rest of the world," he declares.

ON THE HOME FRONT, TOMMY opted out of the Bryant Park tents for this week, deciding on a smaller showroom presentation for editors. "A high-powered runway show would cost us $1.5 million," he says. "We'd rather put that into advertising." To shoot his new campaign, he hired the very hot lensman Mario Testino, who produced a series of ads as sumptuously decadent as Gucci's. Though Hilfiger praises Testino, he doesn't seem completely satisfied. "I would have liked it to be more spirited. I'd like more smiles, and for it to be more relaxed. It's beautifully photographed, but to be perfectly honest . . ."

Hilfiger doesn't finish the thought, but it's easy enough to finish it for him. The cool elitism of the fashion world, seductive as it is to a starstruck boy from Elmira, can finally seem a little empty. "People in New York and Los Angeles get a stilted image of where our brand is at. Once you get out of the precious little confine of SoHo and Seventh Avenue, you see people wearing Tommy in Kansas."

Kansas, of course, is a long way from SoHo—but it's not nearly that far from Elmira. ■

Director's

Twenty-six indie auteurs from New York went to Sundance with dream

Edet Belzberg
Children Underground
Susan Froemke
LaLee's Kin
William Greaves
Ralph Bunche: An American Odyssey
Michael Cuesta
L.I.E.
Patrick Stettner
The Business of Strangers
Vanessa Middleton
30 Years to Life
John Cameron Mitchell
Hedwig and the Angry Inch
Morriss
Scott
Meng Ong
Miss Wonton
Jehane Noujaim
Startup.com
Chris Hegedus
Startup.com
Albert Maysles
LaLee's Kin
Simcha DuBowski
Trembling Before G-d
Barbara Hammer
History Lessons
Kate Davi
Souther
Comfor

By David Amsden

Twenty-six New York–based filmmakers trekked to the Sundance Film Festival (January 18–28) for an exhausting mêlée of networking, deal-making, and nights of too many cocktails blurring into mornings of too much coffee. The high point, they say modestly, was just getting a chance to watch audiences watch their films. That could be because many—even directors with buzz—didn't emerge with distribution deals, which is what Sundance is all about. "There wasn't a *Blair Witch* or a *sex, lies, and videotape*," explains Susan Froemke, "so a lot of distributors left early." That isn't to say that deals aren't in the works. "I'm *close*," director Billy Morrissette whispers. "Talk to me in a week or so."

Tom DiCillo

TITLE: *Double Whammy*
PITCH: "A suspenseful, romantic, erotic comic thriller."
REAL PITCH: It stars Elizabeth Hurley, Denis Leary, and Steve Buscemi.
THE DEAL: Lions Gate will distribute for $1 million and million-dollar ad guarantee.
THE ACCOMMODATIONS: "The walls were very thin in my condo. I heard some very explicit moments of sexual release."
RATE YOUR SUNDANCE: "I would give my time at Sundance a 10, with one hand holding up the number and the other in a death grip on a 20,000-volt electric wire."

Chris Hegedus and Jehane Noujaim

TITLE: *Startup.com*
PITCH: "A documentary about two men in their twenties starting an Internet site."
FEEDBACK: "This guy came up to me to thank me," says Hegedus. "He told me that his involvement with a dot-com was so intense, it ruined his marriage, and that it was comforting to see the kids in my film going through the same strains."
THE NUMBERS: Hegedus, 48, and co-director Jehane Noujaim, 26, made the film for $700,000.
NEXT SCREENING: The Artisan-distributed movie opens at the Film Forum in May.
LAST-MINUTE ADJUSTMENT: "The market bubble made us redo the whole ending a week before the festival."

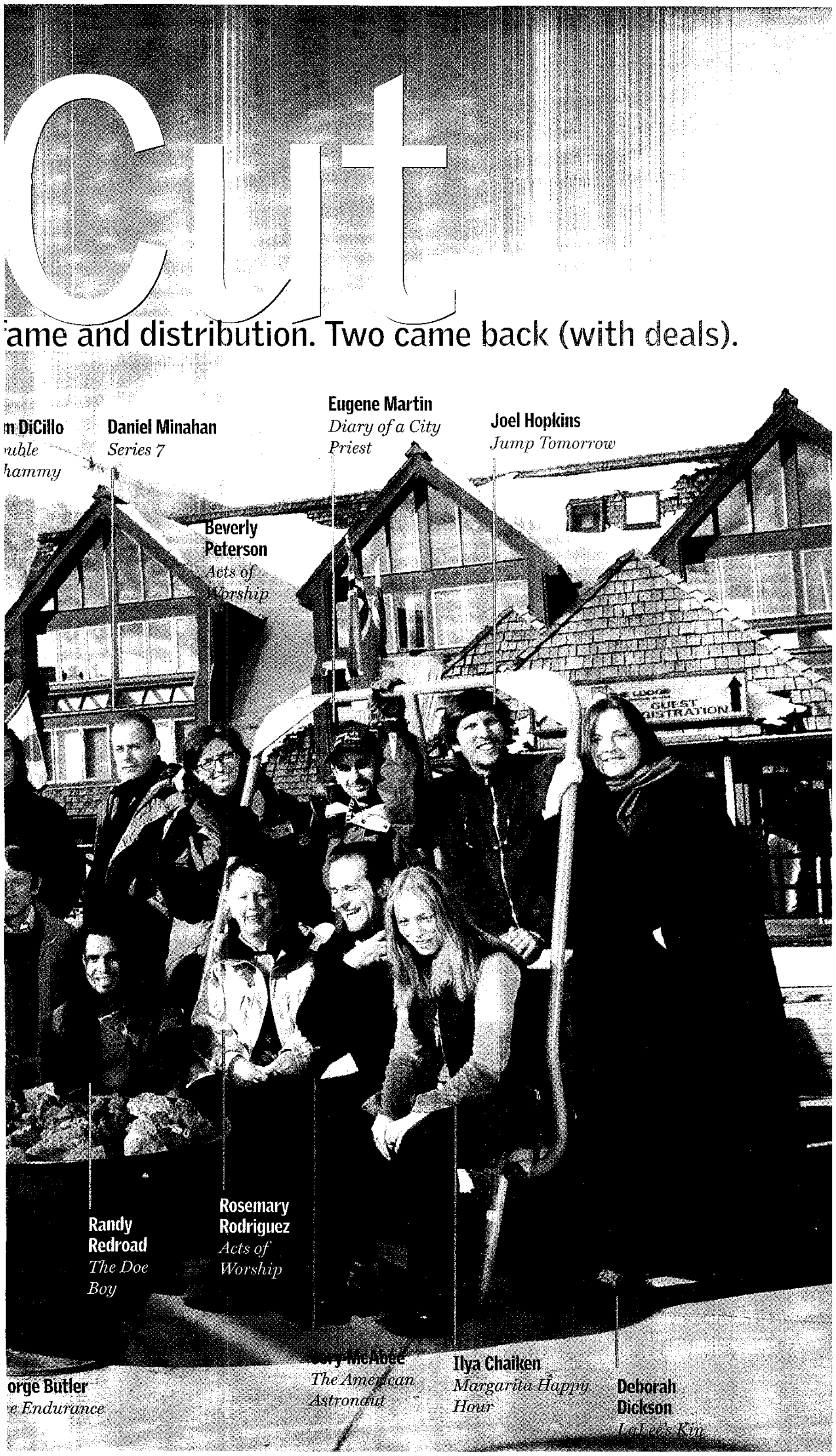
John Cameron Mitchell

TITLE: *Hedwig and the Angry Inch*
PITCH: A screen adaptation of his hit show about an East German transvestite.
THE NUMBERS: The 37-year-old director and star got nearly $5 million from New Line based on the success of the play.
AWARDS: The Dramatic Audience Award and the Dramatic Directing Award.
BONUS: "Hanson was there. I met Taylor, who was totally cool."
FEEDBACK: "It was funny to have all these international festivals inviting me to perform. People going, 'We must have you in São Paulo'; 'Moscow needs you.' I could probably tour *Hedwig* indefinitely, but I'm ready to move on."
THE INDUSTRY: "New Line was downsizing while the festival was taking place. So a lot of the people we were working with were fired at the festival."

PHOTOGRAPHED BY FERGUS GREER

Cut

ame and distribution. Two came back (with deals).


n DiCillo
uble
hammy
Daniel Minahan
Series 7
Eugene Martin
Diary of a City
Priest
Joel Hopkins
Jump Tomorrow
Beverly
Peterson
Acts of
Worship
Randy
Redroad
The Doe
Boy
Rosemary
Rodriguez
Acts of
Worship
orge Butler
e Endurance
Cory McAbee
The American
Astronaut
Ilya Chaiken
Margarita Happy
Hour
Deborah
Dickson
LaLee's Kin

NEXT SCREENING: The Berlin Film Festival in February.

Joel Hopkins

TITLE: *Jump Tomorrow*

PITCH: "I really hate referring to this as a romantic comedy, but that's what it is."

THE DEAL: Hopkins signed with IFC Films for domestic distribution—"We're talking about having it out in August"—and ARP for French distribution.

THE NUMBERS: Britain's Film Four gave the 30-year-old just under $2 million after seeing a $20,000 short version he did as an NYU class project.

BEST SUNDANCE MOMENT: "I kind of fell in love with John Cameron Mitchell when I met him . . . not literally, of course."

Barbara Hammer

TITLE: *History Lessons*

PITCH: "A comic documentary chronicling modern lesbian history."

FEEDBACK: "At one screening, four people walked out when the first vibrator came on. That's in the first seven minutes."

THE NUMBERS: The director, 61, has made the trip four times; the film cost $16,000.

THE ACCOMMODATIONS: A $28-a-night ski dorm called Chateau Après.

NEXT SCREENING: The New Festival, a gay-and-lesbian film festival in New York this May.

George Butler

TITLE: *The Endurance*

PITCH: "Documentary about Shackleton's 1914 Antarctic adventure."

FEEDBACK: "My film was criticized because it wasn't a hot social topic. It's not about gay Hasidic Jews. Shackleton didn't go into the Antarctic with a team of gay men—what could I do?"

THE NUMBERS: The 57-year-old raised $3 million through Morgan Stanley. This is his second trip to the festival.

Daniel Minahan

TITLE: *Series 7*

PITCH: "A reality TV show where six people battle it out to the death."

THE PARTY: "There were a lot of things I wanted that I didn't get at Sundance. *Stuff* magazine threw us a party, right? I asked for a D.J. to play rock music—he played hip-hop. I asked for Jell-O shots—didn't get it. I asked for women in wet *Series 7* T-shirts—they weren't there. I asked if I could arrive in a monster truck, but apparently Park City has some ordinance against that."

THE NUMBERS: Less than $1 million.

NEXT SCREENING: USA Films opens it in New York and Los Angeles on March 2.

Kate Davis

FILM: *Southern Comfort*

PITCH: "Documentary of a female-to-male transsexual in rural Georgia."

AWARDS: Grand Jury Prize.

BONUS: It's Barbara Hammer's favorite.

THE STAKES: "I financed the film out of my pocket"—low six figures—"and I want to be very careful about where it ends up."

NEXT SCREENING: Film Forum will run a two-week-long sneak peak of the film starting February 21.

Susan Froemke, Deborah Dickson, and Albert Maysles

TITLE: *LaLee's Kin*

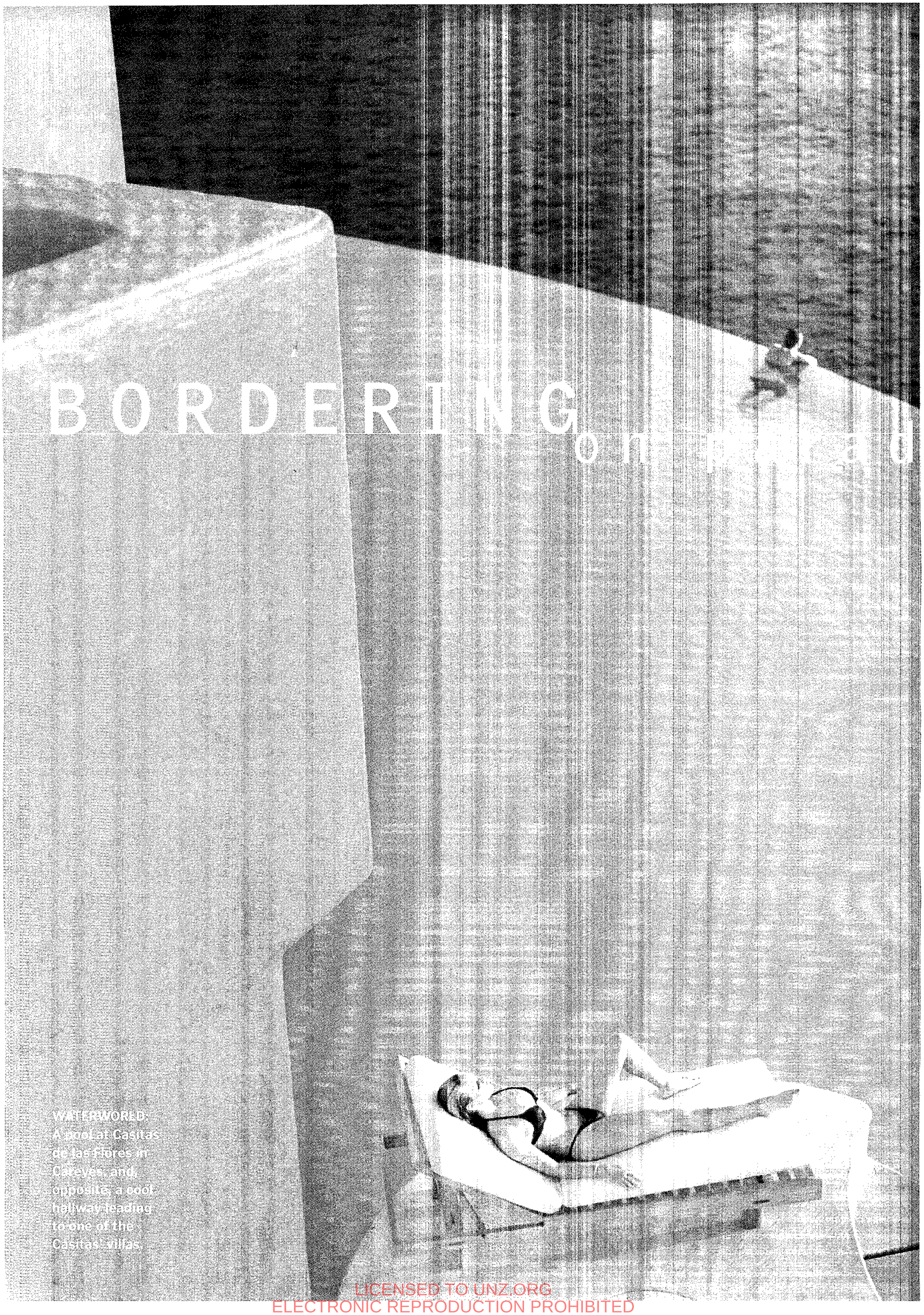
PITCH: "Story of a poor family's struggles in a Mississippi Delta school district."

THE NUMBERS: HBO commissioned the film; this was the first Sundance for Maysles, 74.

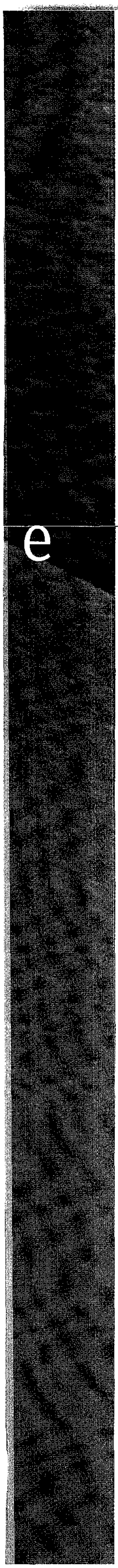
AWARDS: Excellence in Cinematography.

THE ENVIRONMENT: "The altitude sickness is horrible. You can't sleep. I kept thinking, *Am I having a heart attack?*" ■

BORDERING on parad

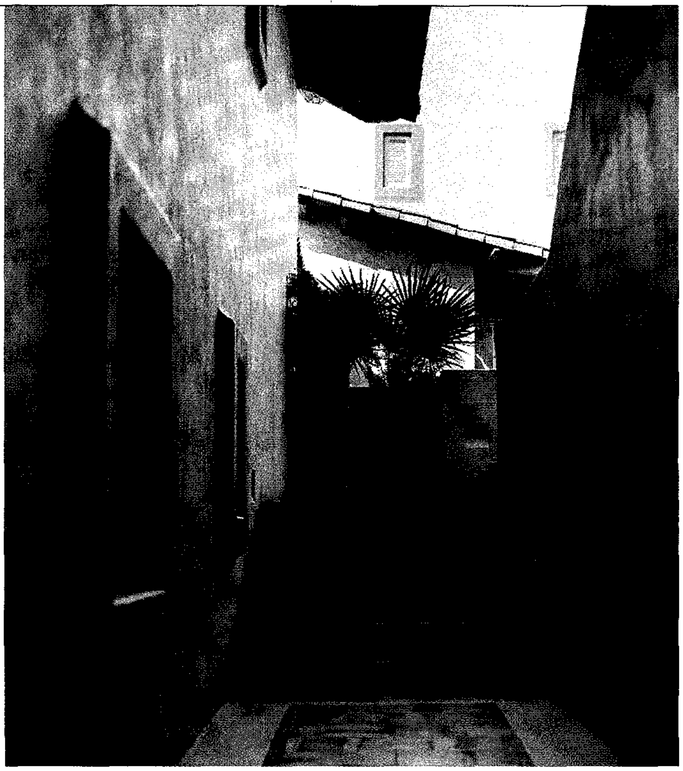


WATERWORLD: A pool at Casitas de las Flores in Careyes, and, opposite, a cool hallway leading to one of the Casitas' villas.

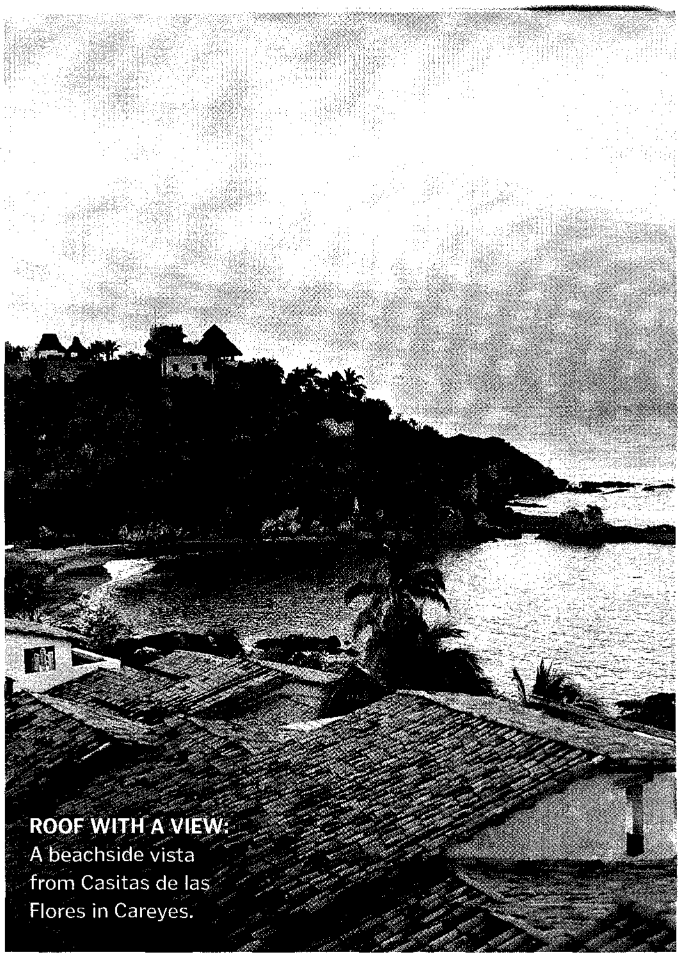


MEXICO—LONG THE DOMAIN OF RETIREES AND SPRING BREAKERS—HAS GOTTEN A PLUSH NEW LIFE, THANKS TO A DAZZLING CROP OF HIGH-END RESORTS SET TO GIVE ST. BARTS A RUN FOR ITS MONEY. **BY T. Z. PARSA**

VACATION IN MEXICO. FOR YEARS, THE PHRASE evoked *Love Boat*–era trysts in Acapulco (both Brigitte Bardot and Liz Taylor had weddings there), sunburned spring-breakers boozing it up in Cancún, or—worse yet—Montezuma's revenge. But these days, growing numbers of well-heeled New Yorkers are heading south of the border, up to approximately 500,000 last year. Fueling the boom is a throng of new high-end Mexican resorts that deliver the kind of luxury and pampering St. Barts regulars have been enjoying for years. • Tony vacationers aren't simply bored of the Caribbean. Mexico's rainy season (June to September) is mild compared with island hurricanes, and Mexico in general has gotten safer, with President Fox sworn to crack down on local crime. The new breed of Mexican getaway stresses exclusivity and security along with European comforts and five-star cuisine; guests willing to make the five-hour flight from New York can, for the right price, enjoy the best of Mexican culture—or be completely cloistered from it. "I was expecting something out of *The Wild Bunch*," says one New York–based financier who spent the holiday season in Careyes. "But it turned out to be more like a Euro-version of the Hamptons." It's no coincidence that the most popular spots have sprung up on the Pacific coast, an area



PHOTOGRAPHED BY DANIEL BORRIS



ROOF WITH A VIEW: A beachside vista from Casitas de las Flores in Careyes.

famous for pristine beaches and balmy weather but at a safe and elegant remove from the discount tourist hives like Puerto Vallarta and Acapulco. The western coast is practically equidistant from San Francisco and New York, creating neutral golfing grounds where New Economy moguls meet their Wall Street backers and Silicon Alley entrepreneurs get simpatico over margaritas with their Silicon Valley counterparts. And while there may be no spectacular Mayan or Aztec ruins to visit, the guests who are flocking here would rather climb a Stairmaster in a luxe spa—while their children are horseback-riding on the beach—than a pyramid in the jungle.

From the sparkling, celebrity-riddled resorts of Baja California to the *nuevo* European vibe of the Mexican Riviera to the cool grandeur of renovated nineteenth-century haciendas, New Yorkers are discovering a Mexico ready to serve them a heady dose of extravagance along with their tequila.

LAS VENTANAS
al paraiso

THERE ARE PET MASSAGES offered on the spa menu here—back rubs for dogs and cats to relieve the stress of air travel. While it's difficult to divine the point of subjecting the family pet to the Baja desert heat that bakes Las Ventanas al Paraiso (Windows to Paradise), over-the-top service is what has made this three-year-old resort the Mexican getaway of choice for business moguls and celebrities from both gringo coasts.

Located at the tip of Baja California—the long peninsula that juts from the bottom of California and is separated from the rest of Mexico by the Sea of Cortez—the crystalline beaches, warm sea, and Hemingway-style deep-sea fishing of the Los Cabos area were discovered by Hollywood executives and stars back in the thirties. Their contemporary counterparts are arriving in droves. Bill Gates, Barbra Streisand, John Travolta, and Tiger Woods are all recent visitors to Las Ventanas; from October to April, approximately 50 percent of the guests are from the East Coast.

The resort is located halfway along the sun-baked and dusty strip of Mexican highway that connects Cabo San Lucas and San José del Cabo, and the asphalt spur leading to the hotel is indistinguishable from those of the half-dozen other resorts along the road. Inside the compound, however, the atmosphere is uniquely lush, full of sensuously curving pools and impeccably landscaped gardens of towering cacti with tiny flowers blooming amid the spines. As evening falls, the paths are illuminated by flickering gaslights, while orange flames dance in the mouth of a large iron urn and cast shadows in a central courtyard overlooking the sea.

The hotel's 61 rooms (all suites of varying sizes) are contained in a cluster of tiered adobe buildings discreetly spaced along the beachfront end of the property. Although there are five staff members to every guest, they're rarely visible, thanks to a network of underground tunnels that allows the staff to travel from room to room unseen. "It's the Disney model," says managing director Edward Steiner. "Our staff pops up, plays a role, then disappears."

Las Ventanas is a different sort of Magic Kingdom—and you might do well to leave the kids at home. During my stay, the other guests were composed almost entirely of couples in varying states of romantic entanglement. My first night, I sat alone at a table that was flanked on one side by a couple cheerfully planning their respective divorces and on the other by a set of newlyweds. There are hammocks built for two on the beach, and the suites are designed for seclusion, many with private sun terraces and tiled Jacuzzis, the larger suites with private pools. The rooms are filled with well-edited local details—ceilings of peeled latilla branches, colorful local pottery, charming handicrafts (a fat and exasperated-looking blowfish vase, a chandelier fashioned out of rusty iron stars)—as if you were crashing in the apartment of a stylish world traveler.

In good sybaritic fashion, Las Ventanas has three large beachfront pools, all tended by an efficient squad of "pool butlers" who sport towels, sunblock, CD players, and chilled Evian-water spritzers. The spa offers a mind-boggling array of treatments, and almost everything—from the Mexican Tepezcohuite healing wrap to the Bindi herbal body-balancing treatment—is available in your room, by the sea, poolside, or at the spa itself. And if your loved one isn't available, you can always share the massage table with Fido.

Las Ventanas al Paraiso. Telephone: 52-114-40300; fax: 52-114-40301; www.lasventanas.com. Room rates range from $525 a night for the most modest suites to $3,500 a night for one of the two three-room villas. Meals run from $25 (lunches at the grill) a person to $150 (dinner with wine), *including a 15 percent* gratuity.

ALSO IN BAJA:

Hacienda del Mar Vacation Club. This Sheraton-owned resort offers slightly more affordable rates ($357 for a junior suite), a Jack Nicklaus-designed golf course, and one of the best restaurants in the area. Telephone: 877-760-4107; fax: 52-114-58001; www.haciendadelmar.com.mx.

Presidente Inter-Continental Los Cabos. A big resort with 240 rooms (rates start at $332 a night), it is located near the charming—if touristy—town of San José del Cabo. Telephone: 52-114-20211; fax: 52-114-20232; www.loscabos.interconti.com.

FOUR SEASONS
resort at punta mita

PUERTO VALLARTA IS TYPIcal of an old-style Mexican vacation spot: an overbuilt cruise-ship stop with a population of superannuated gringos stretch-

Map by Juliette Borda.

ng their pensions on the back f a weak Mexican peso, and eachside discos full of sunurned college kids with reshly cornrowed hair.

Fifteen minutes down the oast, however, is a whole ew world: the Four Seasons esort at Punta Mita. From he moment you walk into the obby—housed in a *palapa* (a raditional thatch-roofed, pen-air building) blown up o the size of a small cathelral—you feel as if you are rossing a border out of Mexco and into the state of luxuy that is the Four Seasons ignature. The resort, opened n 1999, seems to have been reated for those who want to e insulated from the local olor (a taxi into town will ost you $150), and the crupulously groomed 2,718 cres make it feel like a city nto itself. A city, that is, creted for two classes of inhabiants: affluent parents and heir exacting kids.

Punta Mita's "Kids for All easons" program runs daily rom nine to five and inludes a passel of sport and ultural activities, from sand culpting to Spanish lessons, ishing trips, treasure hunts, nd nature hikes. On a trip to he spa, I sat in one of the failities' ubiquitous humming olf carts beside a 9-year-old boy with a peeling nose who gave me the skinny on why his parents chose Punta Mita. "My dad's a banker and my mom doesn't like St. Barts anymore because of all the models," he said matter-of-factly. "St. Barts has a nicer beach, but there are more things to do here." His mother—Aimee Henderson from Boston—agreed. "St. Barts has become too much of a scene," she explained. "We came here last year because it's a Four Seasons, but we came back because the kids have things to do all day. The gym is fantastic, so I can work out while my husband plays golf." The Jack Nicklaus–designed course, not coincidentally, is one of the highest-ranked in the area. "And," Ms. Henderson continued, "I don't have to watch girls adjust their thongs on the beach."

In the rooms, all the Four Seasons standards are on offer: fast-filling bathtubs, movies-on-demand, and lightning-fast room service. The thirteen mock-adobe buildings that house the guest rooms are meticulous, if a little sterile, like incredibly high-class bunkers. All of the food at the resort's two restaurants—a poolside grill and a formal dining area serving a fusion of Mexican, Cuban, and Colombian dishes—is good, if pricey. But a well-planned children's menu saves parents from the hassle of watching a restless tot listlessly pick at a $30 plate of ceviche.

The Punta Mita spa is large and well designed, a sort of secular shrine to expensive pampering. "And what is that smell?" asked a little girl, poking around the premises as her mother got ready for a seaweed wrap. Come to think of it, what *is* that smell? The entire spa is infused with the aroma of fresh-cut straw. It's one more over-the-top detail: aromatherapy in the mop-water.

Four Seasons Resort at Punta Mita. Telephone: 52-329-16000; fax: 52-329-16060; www.fourseasons.com. Use of the gym is free, while spa prices run from $60 to $120 for treatments and $140 for an 80-minute massage. Golf-green fees are $160. Room prices range from $560 to $3,900 a night.

ALSO IN PUERTO VALLARTA : Quinta Maria Cortez. A low-key, reasonably priced bed-and-breakfast villa on the beach, which has seven large and well-appointed suites. Prices range from $75 to $235; the entire place can be rented for $1,000 a night. Telephone: 888-640-8100; fax: 801-531-1633; www.quinta-maria.com

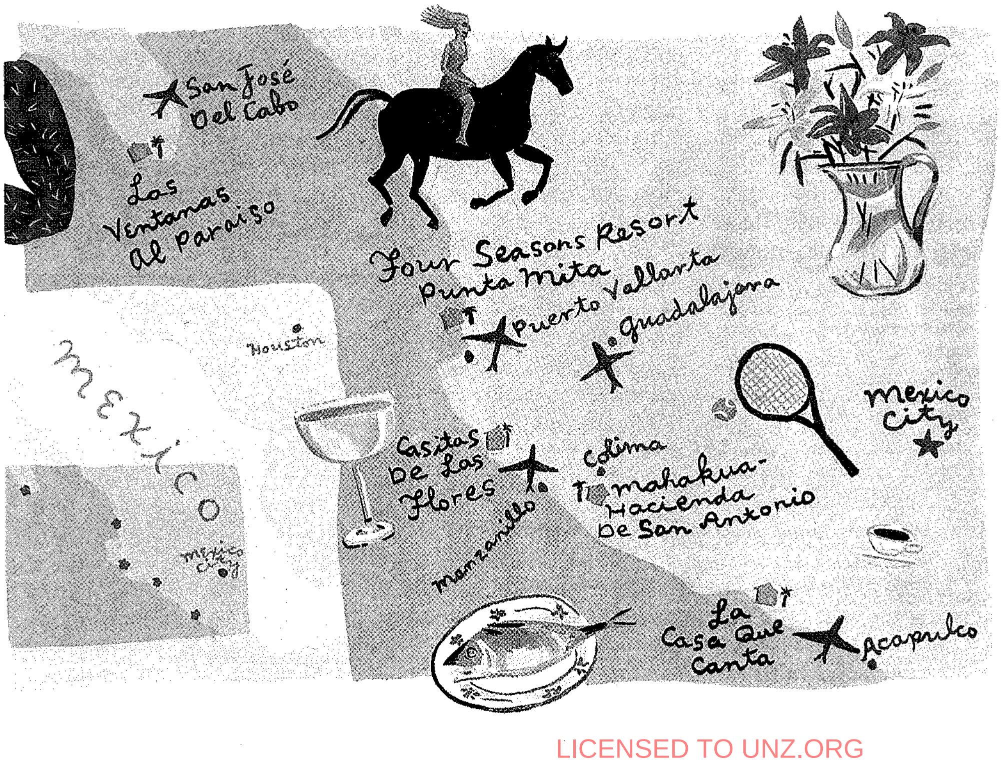
Hotelito Desconocido. This 30-room ecologically minded small hotel has solar-heated water, no electricity or phones, and a "primitive-luxury spa." The hotel is beautifully situated on a wetland estuary, but all that rustic beauty doesn't come cheap: $530 to $1,130 a night. Telephone: 877-486-3372; fax: 52-322-230293; www.hotelito.com

LA CASA
que canta

I'M SITTING ON A POOLSIDE terrace at dusk enjoying platefuls of gourmet *botanas*: jalapeño chiles stuffed with beef ceviche; pork tamales with a sweet Yucatán sauce; a sashimi of fatty tuna with chile-spiced soy sauce. From time to time, I reach lazily over and refill my glass from a pitcher of salty-sweet tamarind margaritas. The surf crashes below, tequila buzzes in my head, and from just beyond the gathering shadows at the edge of the terrace come the opening strains of Dizzy Gillespie's "Night in Tunisia."

Of course. Along with a flawless combination of European luxury and Mexican materials, La Casa Que Canta (the House That Sings) delivers a pitch-perfect mix of peaceful silence and song. Hidden speakers fill the corridors, lobby, and restaurant with Cuban *son*, jazz, and African drums, linking the public spaces and mixing hypnotically with the sound of the sea. Each of the hotel's 24 suites is named after a traditional Mexican melody—old mariachi favorites or anthems from the Mexican Revolution.

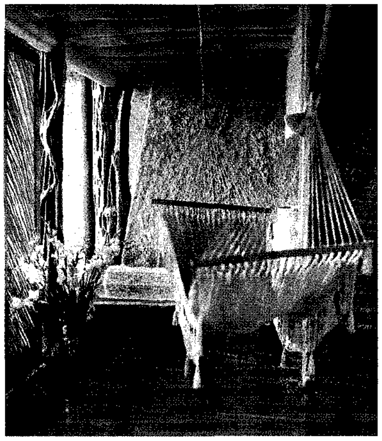
There's a lot to sing about. Perched 150 feet above Zihatanejo Bay, La Casa Que Canta has an ever-growing following of sophisticated travelers like Julian Schnabel and Kathleen Turner. The freshwater pool off the main terrace makes a memorable cameo in the Meg Ryan weeper *When a Man Loves a Woman.* A second pool (this one saltwater) is tucked away



among the crags and rocks at the base of the cliff, surrounded by a series of terraces that are continuously spritzed by the crashing surf.

Opened in 1992, La Casa Que Canta has an organic feeling, as if its adobe buildings were natural outgrowths of the cliff upon which the hotel sits. One walkway is overhung by an arching, fruit-laden mango tree, while out in the bay gulls dive down into the water at the base of the cliff, emerging with wiggling fish in their beaks. The hotel seems specifically engineered to help couples spend quality time together: Children under 16 are not allowed, and there are no televisions in the rooms. That—plus the fact that each suite has its own sundeck—probably explains why the place is such a hit with newlyweds.

Although La Casa Que Canta lacks the extensive property or towering walls of some of its high-end counterparts, there's little impetus to leave the premises. The nearby public beach—Playa de Ropa, located a hundred feet down the street—is purported to be the nicest beach in the area, but it offers a discordant contrast to the carefully orchestrated tranquillity of the hotel. Screaming children, sharpies selling para-gliding and banana-tube rides, and the odor of motor oil predominate.



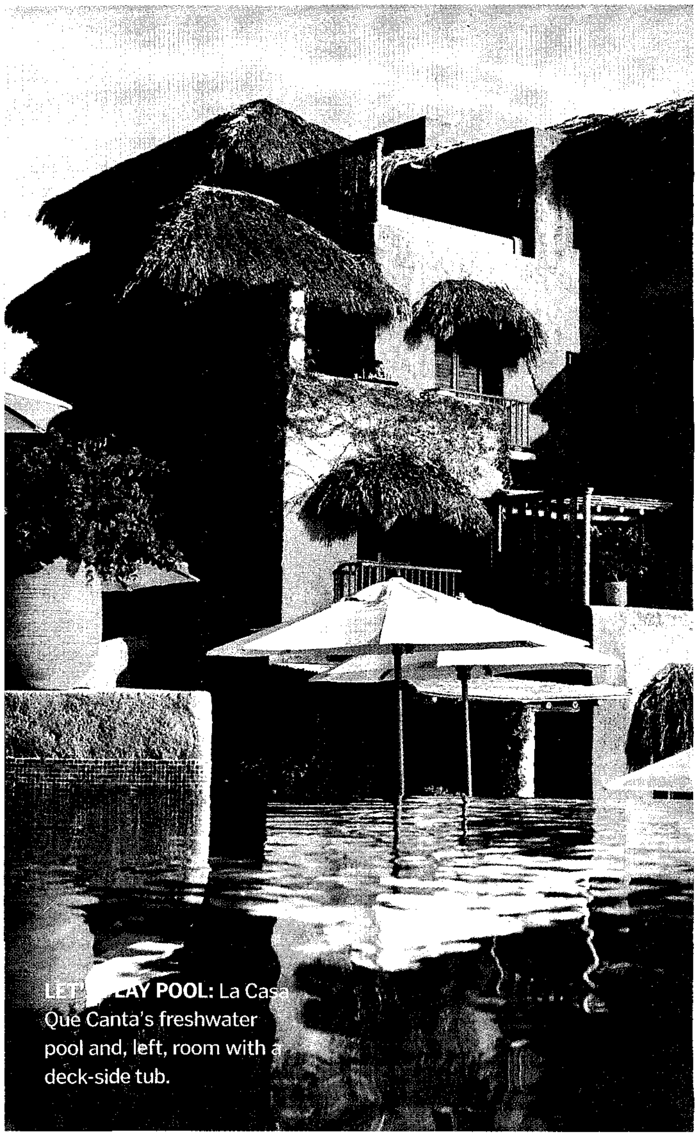
Which could send you hurtling back to your room. La Casa Que Canta's suites are spacious and cozy at the same time, each with a large bathroom and dressing room. Maids decorate the beds with intricate patterns of flower petals after they've made them up. It may make you reluctant to lie down in the middle of the day—at least momentarily.

La Casa Que Canta. Telephone: 888-523-5050; fax: 52-7-554-7040; www.lacasaquecanta.com. Rooms are $330 to $680 a night, depending on the size of the suite. Meals from $20 (lunch) to $55 (dinner with wine) a person.

ALSO IN ZIHUATANEJO:

Hacienda Edén. Though not really a hacienda, this pleasant, small hotel in Troncones (a few miles up the coast from Zihuatanejo) has six rooms and four bungalows, plus a garden restaurant run by an American chef. Rooms are $65 to $75 a night. Telephone: 52-755-32802; fax: 1-801-340-9883; www.edenmex.com

Hotel Villa del Sol. A large beachside development with a variety of rooms and suites, ranging from $395 to $820 a night. Though larger and less intimate than some nearby hotels, it has a wide range of amenities, including several swimming pools. Telephone: 888-389-2645; fax: 52-755-42758; www.hotelvilladelsol.net.



LET'S PLAY POOL: La Casa Que Canta's freshwater pool and, left, room with a deck-side tub.

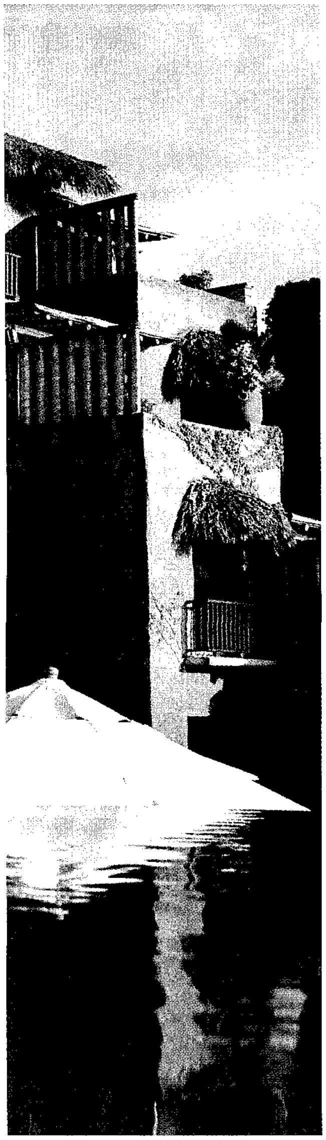
CASITAS
de las flores

"IT'S WHAT THE CÔTE d'Azur must have been like before it was ruined by all the cheap tourism," enthuses George, a New York investment banker at Lazard Frères, about his trip to Costa Careyes last winter. Like many American visitors to this remote spot on the Pacific coastline, he bunked at the Casitas de las Flores (the Little Houses in the Flowers), a resort made up of small, tropically colored villas stacked along a lush cliffside overlooking a small bay—and known as much for its frenzied and sophisticated social life as for its elegant accommodations.

Though Careyes is named after the sea turtles that use the spectacular local beaches as their nesting grounds, recently people have begun referring to the area as the Mexican Riviera because of its high-flying mix of European jet-setters and Mexican elite. The bold-faced crop of actors, professional polo players, fashion models, banking barons, and Broadway producers is drawn, in part, by the remoteness of the locale; Careyes is a one-hour drive from the small town of Manzanillo (a small domestic airport provides connections to and from Mexico City) and a two-and-a-half-hour drive from Puerto Vallarta.

The development of the area was started in 1968 by an eccentric Italian from Torino named Gian Franco Brignone, who built Las Casitas de las Flores practically by hand, and the resort is still ground zero for the Careyes scene. From the bay, the brightly painted *casitas* look like a child's toy blocks stacked among the blooming bougainvillea of the hillside. Some are privately owned by people who rent them out for the winter high season (December to April), while others are owned by the resort and are for rent year-round. Each casita has between one and three bedrooms, as well as a large kitchen and a terrace facing the sea. Maid service and a Continental breakfast are included in the rental price.

Below the casitas is Playa Rosa, an excellent small beach and the location of an informal and inexpensive café where new visitors and Careyes veterans mingle and plan the night's festivities. In addition to the restaurant at Playa Rosa, many nearby roadside cafés offer simply prepared seafood for less than $20 a person (with drinks).



Giorgio Brignone, son of Gian Franco, acts as the promoter of Las Casitas and Careyes in general, organizng parties for newcomers and integrating them into the community. Visitors to Las Casitas can be expected to be nvited to elegant dinners held at the villas of Careyes regulars or impromptu cocktail parties held on one of the resort's patios. "I arrived here without knowing anyone, and now I feel as if I am part of some weird but incredibly cool family," says Frank, a Manhattan lawyer who has stayed at Las Casitas for the past two years. "The first day came here, I was invited to a dinner party, to a polo match, and to go fishing, all n the space of two hours."

Some of this conviviality does have a downside. "People ask if there are sharks in Careyes," says Adelaide de Clermont-Tonnerre, a young French countess whose family owns a villa nearby. "I used to laugh and tell them not to worry—but now I warn the girls about the two-legged sharks from New York."

Casitas de las Flores. Telephone: 52-335-10320; fax: 52-335-10324; www.careyes.com.mx. The casitas rent for between $206 and $517 (for a three-bedroom with small private pool) a night.

ALSO IN CAREYES:

The Careyes. Located a five-minute walk from Las Casitas, this hotel is high-end and has great facilities (tennis courts, pool, gym). Rooms range from $250 to $435 a night. Telephone: 52-335-10000; fax: 52-335-10100; www.grupoplan.com.

Las Alamandas. An hour from Costa Careyes—but a million miles from its nonstop-party frenzy—this secluded and beautiful bed-and-breakfast has fourteen large and exquisitely decorated rooms. Jennifer Aniston and Brad Pitt rented out the entire spread to celebrate New Year's 2000. Rooms are $390. Telephone: 52-328-55500; fax: 52-328-55027; www.las-alamandas.com.

MAHAKUA

hacienda de san antonio

AN ENORMOUS ACTIVE volcano, with ropes of white-gray smoke curling up from its top, looms above the Mahakua Haciendo de San Antonio resort in Colima, about an hour-and-a-half drive inland from the Pacific coast. Despite its frequent rumblings and minor eruptions, the presence of the Volcán de Fuego is weirdly reassuring. For one, it provides an impossible-to-miss landmark as you navigate the myriad trails that spiderweb the 5,000-acre working farm around this impeccably renovated nineteenth-century hacienda, a multi-million-dollar project that opened to guests four months ago. It also provides a constant reminder of Mexico's unique melding of the ancient and the new.

Haciendas are to Mexico what plantation houses are to the American South: architectural relics of a booming land-based economy. There are more than 500 eighteenth- and nineteenth-century hacienda houses located throughout Mexico, each a testament to bull markets in local resources, from hemp to cattle. Once a coffee plantation, Hacienda de San Antonio is still a working farm, and much of the food served to resort guests in the hacienda's grand dining room is organically produced.

That authenticity is pervasive. Tapestries with indigenous pre-Columbian patterns and antique portraits of the *creollos* decorate the grand salons; vaulted brick ceilings and glossy talavera tile lend grandeur to the resort's 26 suites. Connected to the main house is a solemn and lovely chapel built in 1913 by the wife of the hacienda's original owner, to offer thanks for the estate's being spared during an eruption of the volcano the previous year.

The Mahakua resort is at an elevation of 4,000 feet, resulting in brisk nights year round, so each of the suites has a large brick fireplace that the staff has stoked and roaring by the time guests return from dinner.

Unlike many of the gated-community-style resorts on the coast, the hacienda has made getting out into the surrounding country extraordinarily easy: Mountain bikes are available to guests without charge, and the resort supplies chauffeurs for longer excursions. I biked five miles to the nearby village of Suchitlan (known as the Village of the Witches), where I underwent a quick exorcism conducted by a spry old man who cleansed me with a white hen's egg. My bad energy was drained into a glass of water, turning it black as ink.

Because all food is included in the steep per-night price of the resort, most guests choose to take their meals at the hacienda. But one night I opted for dinner in the nearby town of Comala. In a small *cantina* called El Rincón de Mi Madre, I ate grilled kid goat washed down with a potent alcoholic punch that tasted of grenadine and orange juice. Mariachi bands prowled the square outside the restaurant, serenading the locals and jockeying for requests from the few foreigners in town for the night. After all that cloistered pampering, it was nice, for once, to feel like a gringo in Mexico.

Mahakua Hacienda de San Antonio. Telephone: 888-802-9127; fax: 52-331-43727; www.mahakua.com. Suites range from $625 to $1,450 a night, all meals included. New Yorkers must fly to Mexico City and then to either Guadalajara International Airport or the smaller airport in Colima.

OTHER HACIENDAS:

For those who want the hacienda experience but are interested in the famous ruins around the Yucatán Peninsula, there are three haciendas that have been refurbished as upscale resorts by Mexican billionaire Roberto Hernández: Hacienda San José Cholul, Hacienda Temozón, and Hacienda Santa Rosa (all within 50 miles of the Yucatán capital of Mérida). Rooms are $325 and up per night. Telephone: 52-992-38089; fax: 52-992-37963; www.ghmmexico.com.

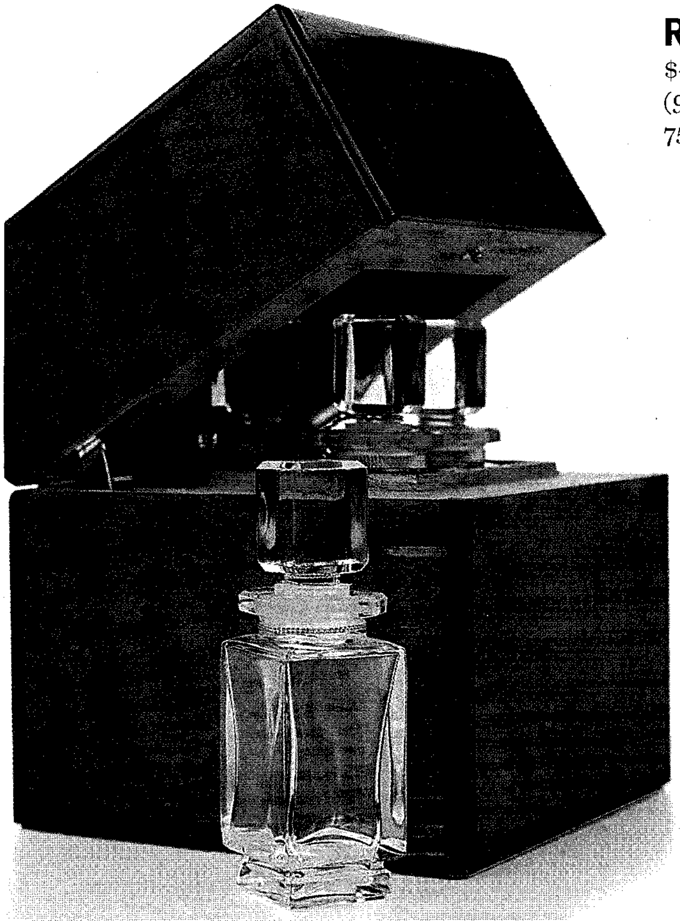
SWEET DREAMS: An intricate design of flower petals is laid on a bed at La Casa Que Canta.

Best Bets

RIMA SUQI

While a Valentine's Day gift should certainly be *from* the heart, it doesn't necessarily have to look like one.

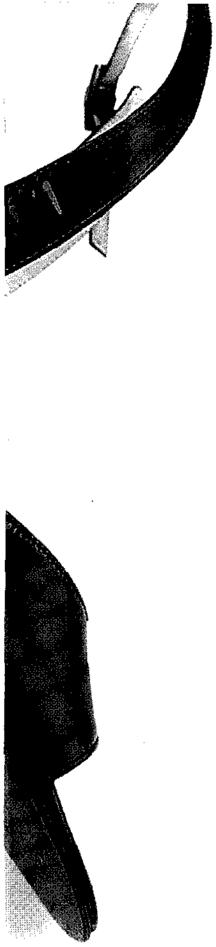
Roxy stilettos are $430 at Christian Louboutin (941 Madison Avenue, near 75th Street; 212-396-4283).

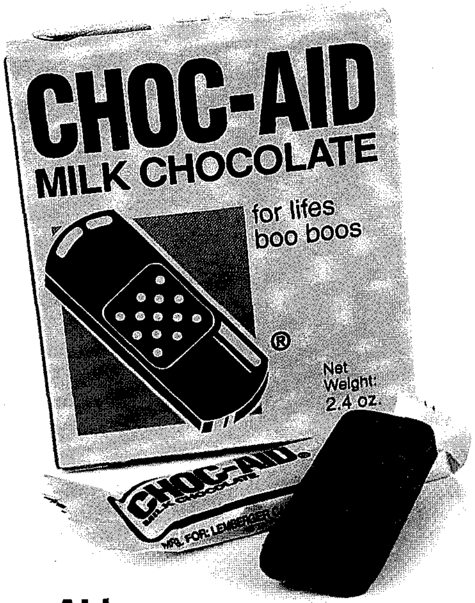


This handmade lacquered walnut box for $950 holds four crystal bottles, which can be filled with a choice of fourteen fragrances from Caron (675 Madison Avenue; 212-319-4888).

These limited-edition pens, Omas's Dottore ($2,100), Krone's Houdini ($1,275), and Aurora's Mare ($495), are from Fountain Pen Hospital (10 Warren Street; 212-964-0580).

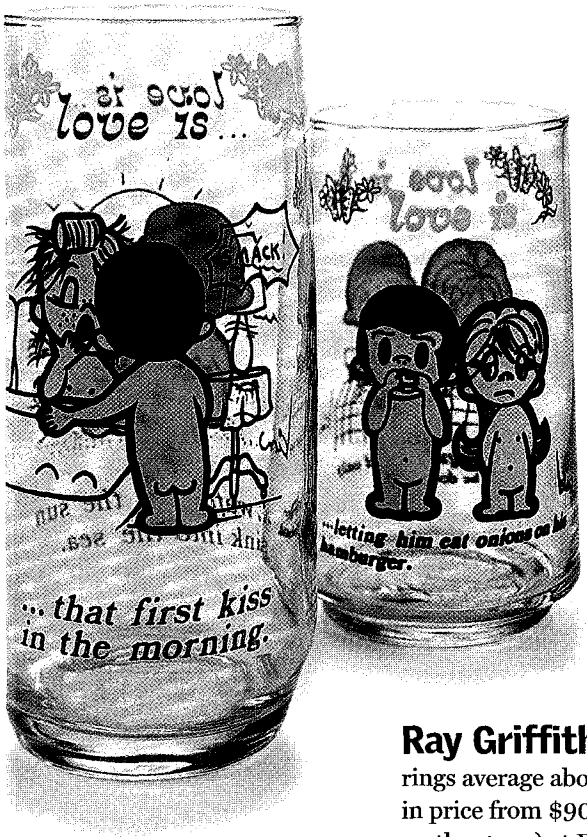
PHOTOGRAPHED BY TED MORRISON




CHOC-AID
MILK CHOCOLATE
for lifes boo boos
Net Weight: 2.4 oz.
CHOC-AID
MILK CHOCOLATE
MFD. FOR: LEMBERGER

Choc-Aid chocolate Band-Aids can help heal broken or lonely hearts, $1.99 at Economy Candy (108 Rivington Street; 212-254-1531).

Christies' lace bra-and-thong-set is $225 at the Inside Story (1100 Madison Avenue, at 83rd Street; 212-639-9828).


love is...
SMACK!
...that first kiss in the morning.
love is
...letting him eat onions on his hamburger.

"Love Is . . ." glasses from the seventies are $8 and $15 at Mr. Pink (223 West 16th Street; 646-486-4147).

Ray Griffiths's gorgeous solitaire rings average about four carats and range in price from $900 to $3,000 (depending on the stone) at Fragments (107 Greene Street; 212-334-9588).

SmartCity

AMY LAROCCA

Love Me Do

Not feeling too psyched for Valentine's Day this year? Here are ten ideas to help get you in the mood.

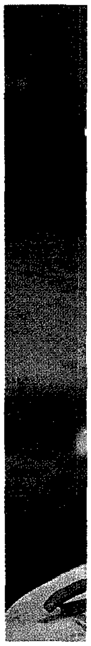
THE BIGGEST PROBLEM WITH Valentine's Day is that it's so oversold. It's like New Year's Eve or something—so much pressure! And it's just kind of schmaltzy, the whole thing. Romantic dinners, flowers, chocolate: Who lives like that, anyway? All the same, the best thing to do is simply go with it—give in to the greeting-card hype and have a great time, but be a little creative while you're at it. Here are ten ways you can be goofy and love-struck without resorting to a Whitman's sampler.

1. Have Luke Finn, personal chef, do your bidding. He's a graduate of the French Culinary Institute and has worked in the kitchens of Le Cirque 2000, 11 Madison Park, and the Savoy, and for $200–$250, he'll **plan your dream menu** (rack of lamb with vanilla-scented sweet potatoes, anyone?), do all the grocery shopping, pick the wine, and then *come over to your house and cook it.* All you and yours have to do is sit down and be served (call 212-423-0467).

2. Imagine finding your valentine in the New York *Times*. Nestled right beneath, say, one of those foreign diaries. As long as you're not writing anything too naughty, you can **take out an ad in the *Times*** and let the whole world know exactly how you feel. An eighth-of-a-page ad, however, will set you back $12,915; we recommend you opt for the bottom-of-the-page Reader Notice slot: $500 a line, with a two-line minimum and six-line max (call 212-556-7777).

3. Don't let the fact that the Depasquale Day Spa happens to be located in the least romantic state in the union scare you. Once you've begun the Depasquale experience for two, you might believe that Jersey is, in fact, the Garden (of Eden) State after all. In a suite of "embracing" (read: dimly lit) rooms is a sandstone steeping tub in which you and your honey can . . . *steep,* in all sorts of exotic seaweeds and salts. Afterward, you **share candlelit side-by-side massages.** Then you can cuddle your way home along the Turnpike ($295 for 90 minutes; Route 10 East, Powder Mill Plaza, Morris Plains, New Jersey; 973-538-3811).

4. With Valentine's Day falling on a Wednesday this year, getaways are tricky. So **escape without leaving town** by checking into the Soho or Tribeca Grand Hotel for their "Sex in the City" special. Check in at noon on Valentine's Day and spend the afternoon in big, fluffy robes. The hotels offer five-course gourmet dinners filled with rich, decadent food, and an (*ahem*) late checkout the following afternoon ($699 at Tribeca Grand Hotel, 2 Sixth Avenue, 212-519-6600; or Soho Grand Hotel, 310 West Broadway, 212-965-3000).



My funny valentine

Clockwise from top: Tango class at Fred Astaire; chef Luke Finn; and Rebecca Cole's "I didn't promise you a rose garden" bouquet.

5. What could be more romantic than having a Danny-and-Sandy, Johnny-and-Baby moment? All eyes are on you: **the perfect couple with the perfect moves.** If you've got four left feet, though, you'll need dance lessons first. Fred Astaire Village Studio (666 Broadway; 212-475-7776) has a Valentine's Day special: two half-hour private lessons and an hour-long group class for $50 a couple. "It teaches you," manager Scott Robinson promises, "how to lead and how to follow." So much cheaper than couples therapy.

6. Nothing's more trite than some big old bouquet of long-stem roses surrounded by baby's breath. Valentine's Day comes around only once a year: Challenge yourself! West Village flower shop Lotus is out

Photographs by Scott Jones.

there for anyone hoping to **channel his inner Marilyn** (Manson, that is). Try Black Baccarat, Black Magic, and Black Beauty arrangements of gothy, gorgeous roses (arrangements from $75 to $600; Lotus, 161 Seventh Avenue South; 212-463-0555). Legendary flower arranger Rebecca Cole is wrapping two dozen tulips in newspaper—you score bonus luv points if that newspaper is printed with your mushy mash note ($55 and up; call 212-255-4797 to order).

7. The ladies of the Laughing Lotus Yoga Center will **get you in that Sting-'n'-Trudy mood** during their Laughing Lotus Love-In Weekend. Upon entering the small, pink studio (55 Christopher Street, second floor; 212-414-2903), you'll be handed a special Laughing Lotus Lip Bomb—"We're getting our lotus lips ready for smackin'!" explains Dana Flynn—and then led through a series of yoga workshops like "Live, Love, Laugh" and "Chanting With Remya and Her Devotional Divas."

8. Buying makeup for your lady can be intimidating, but Paris-based Terry de Gunzburg—custom blender—makes it interesting. She's used to dealing with peculiar demands. "I had one client," she explains in her Catherine Deneuve–ified voice—"he wanted me to create blush for his girlfriend to **make her look like she just had sex**. He said, *Be creative!* So I tried to look at myself in the mirror!" In addition to custom colors, De Gunzburg can imprint powders with special messages—she's done MARRY ME more than once (011-331-4476-0076).

9. Eat oysters! Come on . . . **you know why**. Try the subterranean Oyster Bar (Grand Central Station, lower level, 42nd Street and Lexington Avenue; 212-490-6650), which has always felt like the perfect place to have an affair; the airy and delicious Blue Water Grill (31 Union Square West, at 16th Street; 212-675-9500); or the romantic, jazzy Alva (36 East 22nd Street; 212-228-4399), where you can stare from your cozy table into the crowded bar scene and be glad it's just the two of you.

10. If all this is making you depressed, and it's looking like you and your date (a tub of Häagen-Dazs) will be making it a Blockbuster night, try Paul Labrecque, owner of the eponymous spa nestled in the Reebok Sports Club. Labrecque is famous among friends and clients for his talent as a matchmaker, and this year he's offering his services. After **your three-hour salon and spa makeover**, Labrecque will snap your digital mug and download it, right there, onto Love@aol ($80; 160 Columbus Avenue, at 67th Street; 212-595-0099). ■

Navigator

Natural Selection

Q **My girlfriend insists on eating organic, but I'm not so gaga over granola.**

+A Here are a few organic restaurants that will force you to check your notions of health food at the door.

At **OtherFoods** (47 East 12th Street; 212-358-0103), the light, modern décor is a reflection of the philosophy shared by the three owners, who honed their skills at the Natural Gourmet Cooking School. "We have a more modern approach," says co-owner Jackie Rosenthal. "Our main thing is that the food taste good." The grilled catch of the day ($18), in an Asian marinade of black sesame seeds, tamari, and sesame oil, followed by the flourless orange-and-almond cake ($6) with orange coulis and a dollop of almond cream certainly measure up.

The homey atmosphere at **Herban Kitchen** (290 Hudson Street; 212-627-2257)—think exposed brick wall, plank floor, and a tranquil garden—perfectly complements its organic comfort food. We're talking free-range-turkey meat loaf ($17) and a wonderfully juicy baked free-range chicken ($18) with three-potato (red, white, and Yukon Gold) mash doused with a savory portobello mushroom gravy.

The Candle Café (1307 Third Avenue, near 75th Street; 212-472-0970) dishes up vegan versions of old standards. Only here, you'll be pleasantly surprised by how tasty a grilled-tofu club ($8.95) with crunchy tempeh bacon and a carrot-ginger dressing can be. If you're feeling a bit under the weather, hit the Farmacy juice bar for a nutrient-rich elixir.

Or head to **Heartbeat** (149 East 49th Street; 212-407-2900) inside the sleek W hotel, where savories like skinless, seared coriander duck ($26) in a sweet-potato sauce with ginger and Thai chili peppers are served in a Zen-ish room full of cascading waterfalls, bonsai-like foliage, and languid tea drinkers.

ANNA RACHMANSKY

Sales & Bargains

TARA PEPPER

Silly Love Thongs

Thanks to Sisqó and Monica, the thong's cheeky appeal is inescapable. And at these stripped-down prices, you can get a leg up without leaving your assets bare.

Behind the music: Clockwise from top, thongs from Biatta Intimates, H&M, Tommy Hilfiger, Shopgirl, Gap, and Donna Karan.

EVEN IF SHOP WINDOWS decked out in garish Valentine's Day displays have you running for cover, check the racks inside and you'll find that they're crammed with more adorable lingerie than at any other time of year. Whether your tastes (or your mate's) run toward the sweet and sexy or the hot and bothered, the prices for these thongs will win your heart.

Tommy Hilfiger's playful cotton prints ($8) include pink and red leopard skin, polka dots, or a big red heart. **Old Navy**'s bright bikinis are $10 for three pairs emblazoned with hearts. **Joe Boxer**'s bikinis with red roses and winking faces appealed to our whimsical side, and are $6 each.

Devilish damsels will love **Biatta Intimates**' dark-red hearts embroidered on black mesh ($5). **Donna Karan**'s daring red sets (bra, $48; thong, $22) are held together with transparent strips, making us wonder: "How *does* it stay on?" And **Shopgirl**'s Playboy design in sparkly silver on black cotton ($32 from Olive and Bette's) is a scene-stealer.

If you're too shy for such Sisqó-style stripperwear, check out the **Gap**'s girlish scraps of gauze with glittery hearts. They're $14.50 for three in baby pink, rose, and red. **H&M**'s pink-mesh thong ($4.50) is embroidered with an artfully posed young miss, and its floral satin ($6.50) is an amped-up version of your everyday patterns.

Donna Karan and Biatta Intimates at Bloomingdale's (212-705-2000); Tommy Hilfiger and Joe Boxer at Macy's (212-695-4400); Olive and Bette's (212-717-9655); H&M (212-489-0390); Gap (800-GAP-STYLE).

Picks of the Week

Pumpkin Maternity's sweet maternitywear from all seasons is now 25 to 75 percent off. Silk shirts are $80, boot-cut pants are $60, and animal-print cigarette pants now cost $45. *407 Broome St. (212-334-1809); A.E., M.C., V.; Mon.-Sat. noon-7; Sun. noon-6; 2/8-2/15.*

Paula Throckmorton is reducing prices on her Indian-inspired jewelry at ABH Design. Intricate pendants and gold bangles with charms start at $150, but you'll have to push past Gwyneth Paltrow and Sofia Coppola at the door. *160 E. 56th St., tenth floor (646-840-1720); V.; Mon.-Fri. 10-5; 2/6-2/14.*

Gym Source is taking 20 to 50 percent off personal exercise equipment. All heart-rate-control bikes are $1,600, a Hoist home gym is $1,699, and Reebok heart monitors are $79. *40 E. 52nd St. (212-688-4222); A.E., M.C., V.; Mon.-Fri. 9-7, Sat. 10-5, Sun. noon-4; 2/9-2/14.*

Pretty partywear from **Janet Russo** is 30 to 75 percent off in February. Velvet and silk dresses are now $98 to $175, as are cotton frocks. Everyday clothes are reduced, too, with wool jackets and skirts now priced at $98 to $198. *262 Mott St. (212-625-3297); A.E., M.C., V.; Mon.-Sat. noon-7, Sun. noon-6.* ■

DO NOT PHONE: Send suggestions to Shyama Patel, New York Magazine, 444 Madison Avenue, New York, NY 10022-6999, four weeks before the sale. Sales exclusive to "Sales & Bargains" and not previously advertised or published elsewhere will be given preference.

Photograph by Michael Kraus.

If you'd like an "IN" with New York's most affluent visitors, here it is...

IN NEW YORK A new monthly visitor magazine created exclusively for the sophisticated traveler. Available in New York's top hotels in-room and at the concierge desk, this beautifully designed, luxuriously produced magazine is the frequent visitors' guide to New York's richest experiences.

IN NEW YORK

MARCH 2001

SHOPPING
DINING
ENTERTAINMENT
ART • MAPS

shhhh...
our cover design
is under wraps
until we launch
March 2001

IN NEW YORK

offers our advertisers these special features:

- **Comprehensive color-coded listings** for shopping, dining, entertainment and more! (complimentary for our advertisers)
- **Interactive website.** Click on our online listings to create a custom itinerary to print out or email to the concierge ...just one of many business-driving features!
- **"INside Track" behind-the-scenes column** featuring guest writers from the very best stores, restaurants and hotels
- **Event calendar (3 months at-a-glance)** that can include your special events
- **Fun, fact-filled "New York Trivia" page** (What trivia can we reveal about your business?)
- **Concise, compelling original articles** written by specialists in their fields for a solid, fascinating read
- **Circulation: 125,000 monthly**
- **Closing date for April issue: 2/22/01**

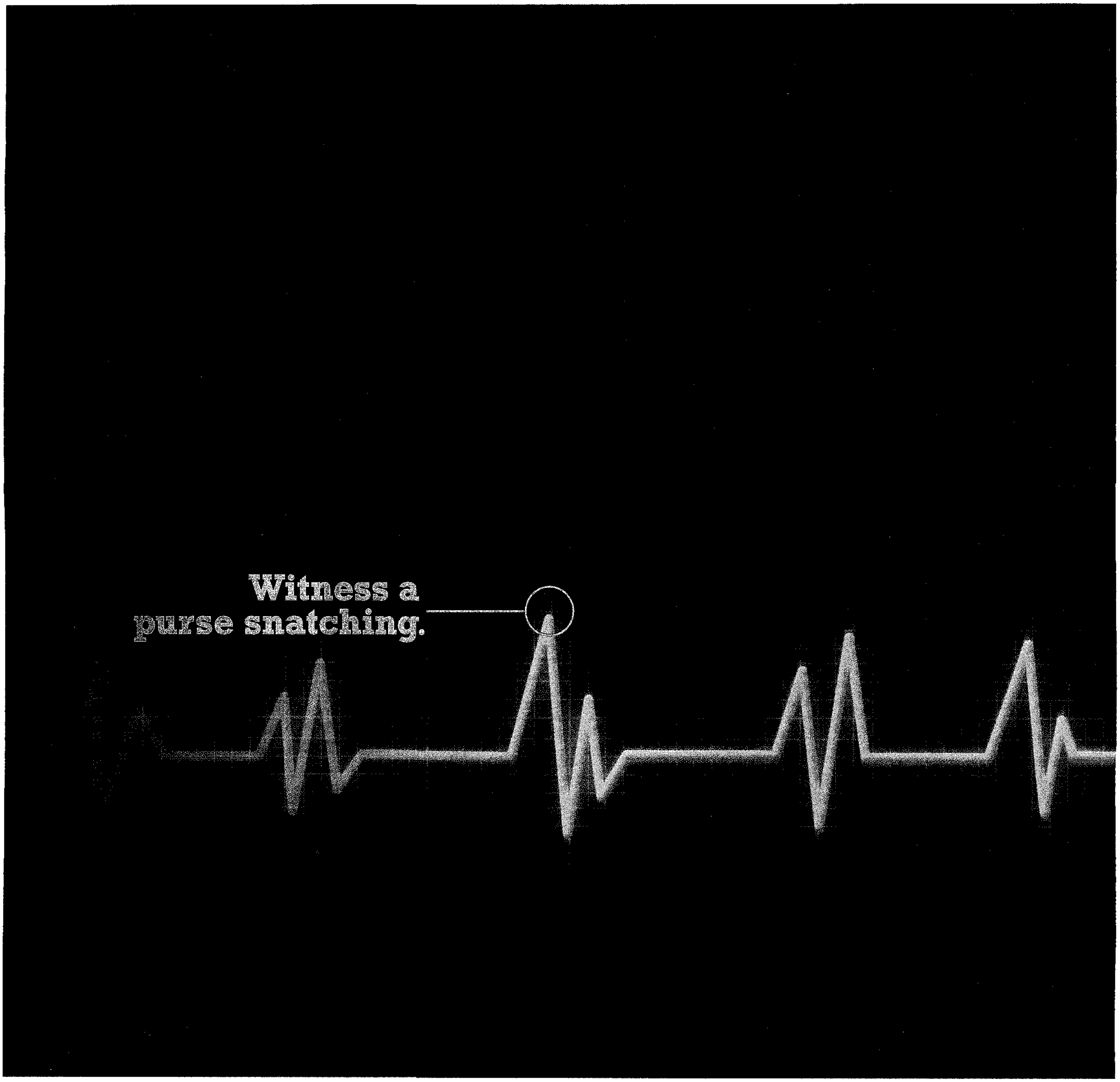
Be on the IN list of advertisers!

Call Merrie L. Davis, Publisher, at 646.487.6870

IN NEW YORK

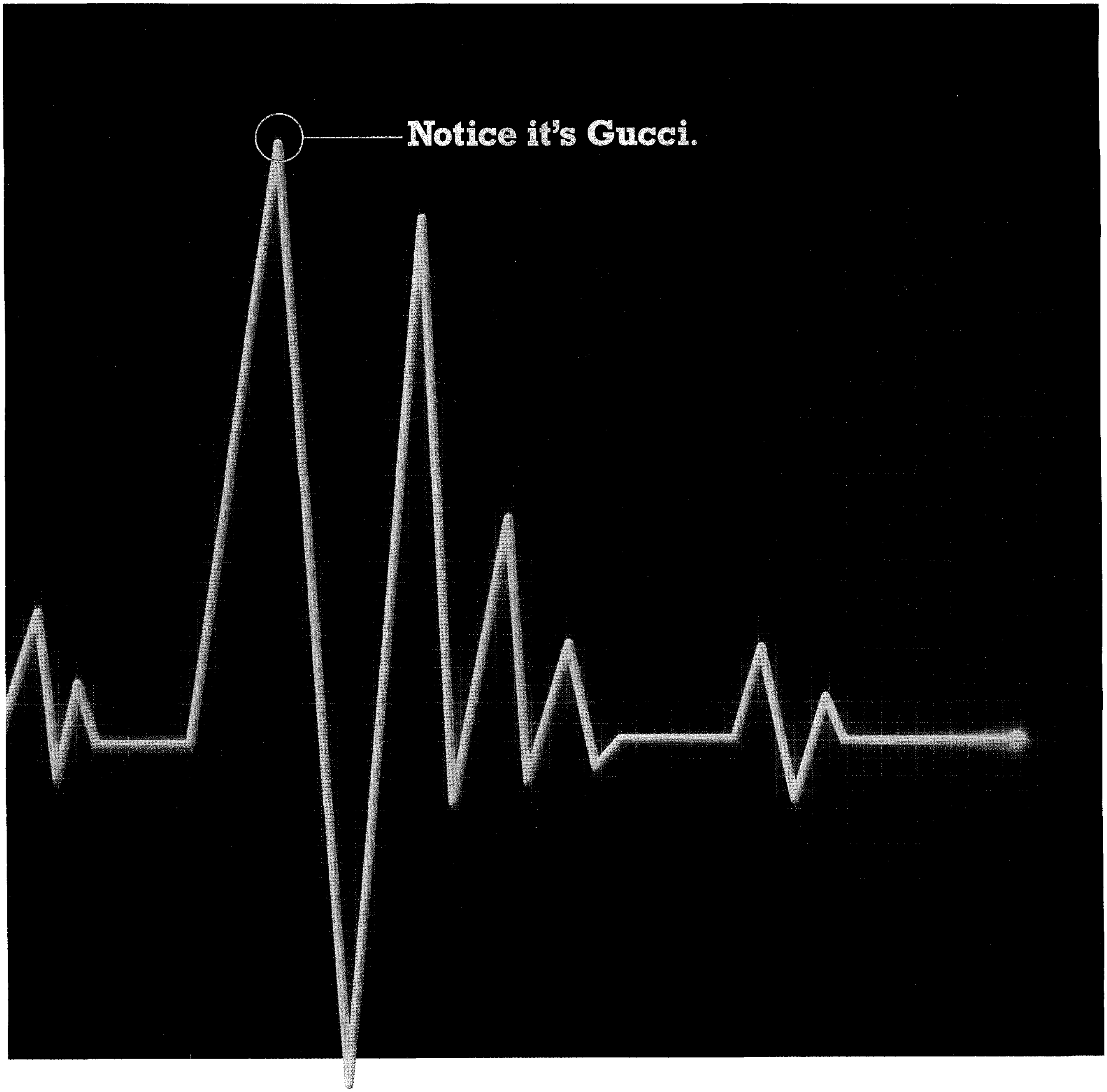
the city's richest travel experience

© Primedia, Inc. 2001



If you love fashion you should check out fashion.about.com. It's loaded with information about hot designers, fashion faux pas, new trends, jobs...basically anything the fashionista could ever want, or need. And that's just one of over 50,000 topics we cover. Each one with its own group of loyal enthusiasts. So what's your passion? We probably share it.

About, About.com, The About logo and The Human Internet are trademarks of About.com, Inc. All rights reserved

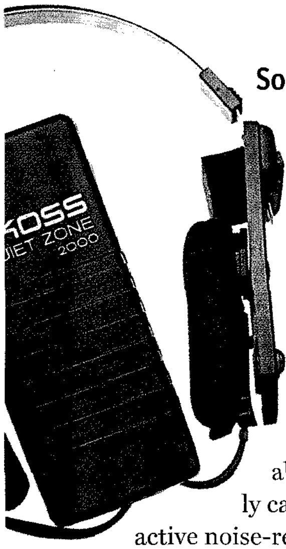

Notice it's Gucci.

fashion.About®.com
The Human Internet™

SIMON DUMENCO & HILLARY ROSNER

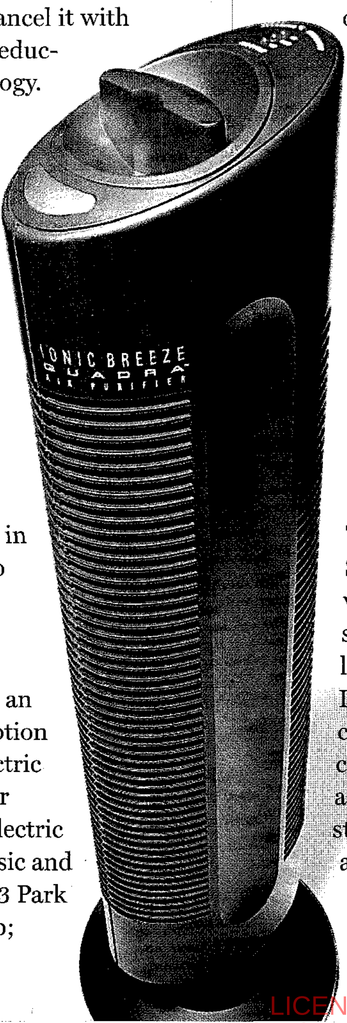
New Year's Revolutions

Resolved to find better living through technology? Make a clean sweep with these practical tech toys and Websites.



Sound Choice

Most so-called noise-reduction headphones merely muffle or mask sound, but the Koss Quiet Zone QZ2000 and the Sony MDR-NC 20 (koss.com, sony.com; both about $200) actually cancel it with active noise-reduction (ANR) technology. A mike detects the frequency of droning ambient sounds (a humming PC, the roar of a jet plane) and electronically generates opposite sound waves to neutralize them. The effect is like a curtain of calm—and both headphones let you feed in sound from a stereo or Walkman.



White Noise

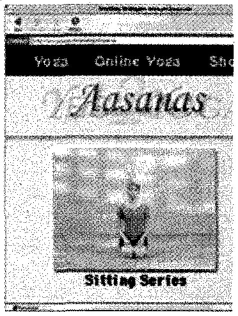
Sonicare users have an almost cultlike devotion to their beloved electric toothbrush—and for good reason. This electric handheld (J&R Music and Computer World, 23 Park Row, $99.99 and up; Sharper Image, West 57th Street near Fifth Avenue, $49.95) uses actual sound waves and 31,000 brushstrokes per minute to attack plaque (picture a sonic boom knocking barnacles off the hull of a boat) and reverse gingivitis. Store your Sonicare in Sharper Image's Ionic Toothbrush Purification System (Sharper Image, $49.95), which uses ionized air and ozone to murder the bacteria that breed on your moist brush head.

Clean Freaks

Most air cleaners are filthy and annoying, but the Venta Airwasher (Gracious Home, 1220 Third Ave., at 70th St.; $499.99) and the Sharper Image Quadra (Sharper Image; $329.95) are different. The Venta uses German cold-evaporation technology to "scrub" air while humidifying it, all without filter pads. Tenor José Carreras and Siegfried & Roy (problem with tiger dander, boys?) swear by it. The Quadra is the latest version of the Sharper Image's best-selling ionic air cleaner, which electrostatically charges airborne pollutants and traps them on washable steel rods. It's still totally silent and filter-free—and now four times as powerful as the old Ionic Breeze.

Om Run

You can purify your apartment to your heart's content, but if your chakras aren't in order, it's just window dressing. Yes2yoga.com brings the power of the asanas straight to your desktop via streaming video. The free classes include instruction in 60 postures organized into series—sitting, standing, supine, sun salutation, and so on—plus breathing techniques, chanting, and meditation and chats with yoga experts. The site also sells books, videos, and yoga music.



Number One

The prospect of yet another phone number is terrifying to most New Yorkers—but what if that number replaces your other numbers, your fax line, and potentially even your e-mail address? A single One Red Cube number lets you forward all your calls—home, business, cellular—and a Web-based "communications portal" lets you view faxes as well as e-mail delivered via voice and transcribed into text. The Web controls, accessible at oneredcube.com, even let you set up "security" and make some callers go through a computerized assistant. Whether anyone wants to talk to someone with a computerized assistant is another matter entirely.

Photographed by Steve Wisbauer.

cue

Critics and Listings

A Weekly Guide to Culture and Upcoming Events

Edited by Christopher Bonanos

Best of the Week

Movies

Hannibal

Opens February 9

The oleaginous, cerebral charms of Jonathan Demme's *Silence of the Lambs* may not translate to Ridley Scott's flashy sequel, and the over-the-top ending of Thomas Harris's book has been, uh, butchered. But of course we'll go, if only to hear Anthony Hopkins do that *thip-thip-thip* thing. (See listing, page 80.)

Theater

Pete 'n' Keely

At the John Houseman Theatre

A play meant to replicate a sixties TV spectacular (with costumes by Bob Mackie, even) already screams *postmodern.* But the producers of *Pete 'n' Keely* have gone doubly meta on us, bringing in special guest star (and TV-variety-show staple) Phyllis Diller. (Starts February 6; see listing, page 90.)

Art

Workspheres

At MOMA

Since you probably spend more time in that gray-carpeted cubicle these days than at home, it's high time that designers focus on improving work space. Exhibits include an SUV turned work environment, an "office kitchen" intended to make meetings less stultifying, and vastly improved office tools and configurations. The perfect lunch-hour visit. (Pictured, Hella Jongerius's *Bed in Business;* see listing, page 95.)

Music

The Music of Duke Ellington

At the New School

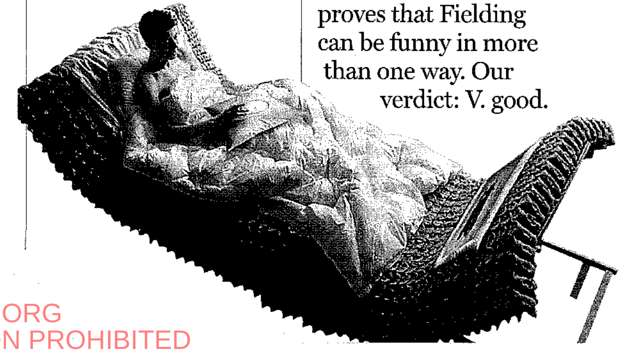
Edward Kennedy Ellington just might be the greatest musician America has produced, an opinion likely to be voiced at these six lecture-with-accompaniment evenings. Peter Miller, co-producer of Ken Burns's *Jazz,* will kick things off on February 6; saxophonist Mike Hashim and critic Nat Hentoff come later on. And—if you fudge it a little and walk up from West 4th Street—you can say you took the A train. (Tuesdays through March 13; call 212-229-2873 to reserve.)

Restaurants

Cello

Valentine's Day Dinner

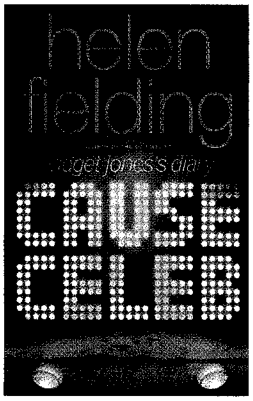
Attention, panicking procrastinators. You can still get a table at chef Laurent Tourondel's V-Day repast. The $95 prix fixe menu pushes all the romantic-dinner buttons: golden Osetra, grilled lobster salad, scallop risotto, chocolate. Tailor-made for you and your sweetie. Or someone you *want* to be your sweetie. Call 212-517-1200 to book.



Books

Cause Celeb

By Helen Fielding; Viking; $24.95



Bridget Jones's Diary, the movie, is a few months off, but Helen Fielding's first novel, published in Britain in 1994 and in America just this week, should tide over her throngs of fans. It's a spoof of celebrity activism—a topic you'd think would have been more thoroughly ripped apart by now—and proves that Fielding can be funny in more than one way. Our verdict: V. good.

Photographs: clockwise from top left, Phil Bray; courtesy of the Museum of Modern Art; Frank Driggs/Archive Photos.

MOVIES PETER RAINER

Smoke and Mirrors

In the Mood for Love is long on atmospherics but short on eroticism or even character; Mel Gibson rams his way gamely through *The Million Dollar Hotel.*

Longing: Tony Leung and Maggie Cheung in *Love.*

In the Mood for Love, THE NEW film from Hong Kong writer-director Wong Kar-wai, is like a fashion show of images; the camera placements and color coordinations come to us right off the runway. Wong is best known in this country for *Chungking Express,* which turned contemporary Hong Kong into an oscillation of glittery shards, and his new film is stylistically at just about the opposite extreme—it's as languorous as the earlier film was frenetic. But beneath it all, Wong is still essentially the same artist who places a higher premium on showoffy technique than on content. His movies have a high decadence quotient; we always feel as if we're marinating in a gorgeous insubstantiality.

In the Mood for Love is set in 1962 Hong Kong, but almost all of it is shot indoors, in apartments and noodle shops and office buildings. It's possible to discern a faint outline of social observation in the way the film's characters separate out into indigenous Cantonese Chinese and immigrants from the mainland, but such subtleties will be lost on most Westerners. Wong really isn't interested in sociology anyway. His Hong Kong is basically a mood-memory realm drawing on old-fashioned Hollywood romance. Wong is a bit like Fassbinder in the way he burnishes and fetishizes kitsch. He's unlike Fassbinder in that his films don't pull you into a great big Teutonic funk; there's nothing punishing in his approach. But trying to gorge on the visuals of *In the Mood for Love* is a bit like trying to make a banquet of cotton candy. That Wong frames his confection in an art-gallery window doesn't make it any less candied.

Tony Leung's Mr. Chow is a journalist who has moved with his wife into a rented room in an apartment occupied by Shanghai immigrants; his new next-door neighbors are Mrs. Chan (Maggie Cheung) and her businessman husband. Both Chow and Chan are often left by themselves; their respective spouses, working late or away on business, are virtually absent from the film. The revelation that they are having an affair draws Chow and Chan together in a casual, platonic way at first—they rehearse with each other what they will say when they confront their mates—but it is only with the passage of time, and many changes of costume from Maggie Cheung, that the relationship deepens. If that's the right word. Nothing really deepens in this film; instead, what we get is a more resonant shallowness. Hands touch and are pulled back; eyes lock and lower; partial smiles are exchanged. It's all so coy that you half expect Wong to go all the way into parody. But what he really wants is to fashion a love poem from parody; he wants us to see the lyricism in all this straight-faced mooniness. What's touching isn't so much the plight of these repressed lovebirds but rather Wong's desire to summon something rapturous from it. (The soundtrack contains generous selections of Nat King Cole singing in Spanish.) Wong is a romantic in a very timeworn tradition, but the change of venue from Hollywood to Hong Kong gives his film, at least for some, the illusion of strangeness.

Wong uses his actors in the same decorative way that he uses everything else. Despite the fact that he won the Best Actor award in Cannes last year, Tony Leung seems to be not so much performing as posing. He broods blankly and cocoons himself in curlicue rings of cigarette smoke while Maggie Cheung, pretty as a mannequin, is bathed in amber light and deep shadow. Dietrich and Von Sternberg, to name the highest exponents of Hollywood art kitsch, could get away with this sort of thing because they understood how deep-down sexy all that fancy preening could be. Dietrich was both a hoot and a turn-on—the mockery of our wooziest romantic fantasies, and also their perfect embodiment. To really succeed with his new film, Wong would need stars who radiated that kind of impossible allure. Perhaps he realizes he doesn't have them, which explains why he's always playing peekaboo with them, camouflaging their dullness. They need his help. On the other hand, Wong is the sort of director whose camera gives equal

In the Mood for Love
Written and directed by Wong Kar-wai. Starring Tony Leung and Maggie Cheung.

The Million Dollar Hotel
Directed by Wim Wenders. Starring Mel Gibson, Amanda Plummer, Bud Cort, Peter Stormare, Tim Roth, and Jeremy Davies. See Movies listings for details.

Photograph courtesy of USA Films.

weight to objects and to people: An office clock has the same emotional temperature, the same poignancy, as a close-up of Mr. Chow or Mrs. Chan. For Wong, people are living décor.

He generally works without a detailed script and keeps his actors in the dark about what he's up to, and yet the dialogue for his new film is replete with romantic sentiments and clichés that we are probably meant to regard not as howlers but as classics: Mrs. Chan tells her adorer, "I didn't think you'd fall in love with me"; he tells her that he's leaving her because she won't leave her husband, and so on. American art-house audiences who dismiss this cornball stuff when it's homegrown don't seem to have a problem buying it as exotica. Maybe these audiences aren't so quick to reject the corn after all. They still want it, but they also want the respectability of believing it's all intended to be hip, postmodern. Seeing our pop-pulp dreams recast in another culture can be fun; sometimes, as in the case of films like *Breathless* or *Shoot the Piano Player*, it can be much more than that—it can give us an entirely new reading of our own movie-mad mythology. *In the Mood for Love* has novelty value, I suppose, and plenty of pretty camera moves, but it's not really a movie you can warm to. Those Hollywood weepies may have been sopping with sentimentality, but at least the sobs were delivered on schedule; the men who made those movies knew what their audiences expected. Wong Kar-wai tricks up the schmaltz with a lot of avant-garde filigree. He's that most suspect of hybrids: a pop-schlock aesthete.

In brief: WIM WENDERS'S **The Million Dollar Hotel** began as the brainchild of U2's Bono, who retains a writer-producer co-credit. Some brainchildren are better off orphaned. A sort of L.A.-flophouse *One Flew Over the Cuckoo's Nest*, the film brings out an anomic streak in Wenders that normally is a mile wide and here is more like three. A lot of gifted, eccentric actors turn up, including Amanda Plummer, Bud Cort, Peter Stormare, Tim Roth, and Jeremy Davies, but it is Mel Gibson, playing an FBI agent investigating a mysterious death, who steals whatever show there is to steal. Fitted with a high-tech back brace, he ramrods his way through the bugged-out hysterics as if he were appearing in a movie that actually made sense. What a brave heart. ■

NEW YORK Magazine Strictly Personals
invites you to our fabulous
Valentine's Day Party
Wednesday, Feb. 14th, 5:30pm–Midnight
at the world famous
COPACABANA
617 W 57th St (Great parking & lots of cabs)

Admission gets you a 30% discount on a Strictly Personals ad, a delicious buffet dinner, lots of dancing, romancing, and FUN!

Tickets are $25 in advance/ $30 at the door
For advance tickets please send check or money order to:

NEW YORK Magazine Party
249 W 17th St
NY, NY 10011

Checks must be received **no later than Feb 10th**. Tickets will be mailed to you and a list will be at the door.

For Information, call: 212-462-3371

WHY HIDE?
You can overcome your phobia about speaking in public!

Call for Free Brochure
(800) 525-3718 or
(212) 684-1711

Natalie H. Rogers

www.talkpowerinc.com

If you avoid speaking in public because of thought-blocking, rapid heartbeat, shame, panic, etc. you probably know that traditional public speaking classes will not correct this condition.

TalkPower is a program that guarantees remarkable change during a 19-hour workshop that combines behavior modification with performance techniques and speech crafting. Step-by-step, a series of mind/body exercises conducted in a safe, non-intimidating setting, results in FLUID PUBLIC SPEAKING SKILLS.

For the past 22 years Natalie H. Rogers, behavioral psychotherapist, former actress, and author of ***TalkPower: How to Speak Without Fear***, has trained thousands of professionals to overcome a lifetime of humiliating public speaking attempts by teaching them to speak successfully in public.

INTENSIVE WEEKEND SEMINARS—2001
Jan. 27-28—Feb. 24-25—Mar. 31-Apr. 1
May 5-6—June 23-24—July 28-29
Sept. 15-16—Nov. 3-4—Dec. 1-2

The New TalkPower: The Mind-Body Way to Speak Without Fear by Natalie H. Rogers (Capital Books) is now available from Amazon.com or your local bookstore!

SUPERB
SELECTION
OF UNUSUAL
ENGAGEMENT RINGS
From our Vintage Style Diamond collection
Your diamond or ours
Unique designs in Platinum, 18kt. & 14kt.
Visit us online at:
www.weddingrings.com
WEDDING RING ORIGINALS
674 Lexington Avenue (56th Street)
New York, NY 10022
In NYS: (212) 751-3940
1-800-522-1175

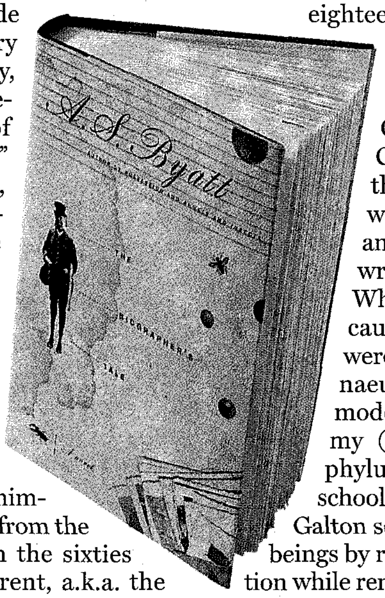
BOOKS DANIEL MENDELSOHN

Imitation of Life

A. S. Byatt brings us the story of a biographer writing a biography of another biographer—if you can follow that, you'll like this novel.

“DETECTIVE WORK,” SOMEone mutters to an eager graduate student in A. S. Byatt's latest fictional riff on things Victorian. “What fun.” Well, yes and no. Before her writing career really took off with the huge best-seller *Possession,* Byatt was a professor of English and American literature; in *Possession,* a detective story with an academic twist, she managed to graft serious intellectual concerns onto a thriller's plot. It's still fashionable in certain critical circles to disparage *Possession* as a pop sellout, as if being a good read were somehow vulgar; reviewers who dismiss it tend to prefer Byatt's arid and rather airless novels and short stories of intellectual and emotional life in contemporary Britain (*The Virgin in the Garden, Still Life, Babel Tower*). **The Biographer's Tale** should make them happy. For while it looks a lot like *Possession*—it's a detective story about twentieth-century academics unraveling the truth about nineteenth-century figures—the new book is top-heavy with abstractions but short on writing. It's not a whole lot of fun.

The Biographer's Tale begins promisingly enough. On the first page, a diminutive student named Phineas G. Nanson (“small but perfectly formed”) quite sensibly decides, while a pretentious professor drones on about Empedocles and Lacan, to quit graduate school. He immediately seeks career advice from another, rather old-fashioned professor called, hilariously, Ormerod Goode; during their interview, in a paragraph slyly rich in ooh sounds, Phineas obsessively counts the *o*'s in Goode's name. (Byatt likes to have a lot of fun with her characters' names; one here is called Mansfield Parkyns.) Phineas's discontent with the vaporous absurdities of high-tech literary theory and its insistence that reality is subjective—the object, as ever, of unrelenting parody by this author—has left him with a hunger for “a life full of things,” one devoted to “the surprise, the shining solidity of a world full of facts.” Goode suggests that Phineas try his hand at biography, which he describes as being “an art of things, of facts, of arranged facts.” As a model of the genre, the older scholar recommends a three-volume biography of the (fictional) nineteenth-century naturalist, polymath, and explorer Sir Elmer Bole, written by a mid-twentieth-century author called Scholes Destry-Scholes.



About Destry-Scholes himself little is known, apart from the fact that he drowned in the sixties near the Moskenes Current, a.k.a. the Maelstrøm, while doing research for a new biography. As Goode intends, Phineas becomes so obsessed with this mysterious figure that he embarks on what is, however great his disdain for contemporary critical practice, the ultimate postmodern literary project: a biography of the biographer.

Inevitably, Destry-Scholes turns out to be an enigma: The more time Phineas spends studying the man and the few enigmatic relics he's left behind (a collection of 366 colored marbles, a trepanning instrument, a bunch of photos that come, significantly, without labels), the less he seems to know. That's Byatt's ironic point. Unknowability—the idea that our attempts to enumerate and classify and order will always ultimately fail when faced with the complexity and mystery that is an individual human life—is the theme of her book. This theme is repeated and underscored throughout in many ingenious ways, not least by means of a typical Byatt device: the “discovery” by Phineas of Destry-Scholes's hitherto lost, unfinished biography of three real-life eighteenth- and nineteenth-century figures: the Swedish taxonomist Carl Linnaeus; Francis Galton, a cousin of Charles Darwin who thought that eugenics would save humankind; and the Norwegian playwright Henrik Ibsen. Why these three? Because all, in their ways, were great classifiers: Linnaeus was the father of modern biological taxonomy (remember kingdom-phylum-genus from high-school biology? Blame him); Galton sought to “type” human beings by race, class, and occupation while remaining almost willfully naïve about the uses to which his “science” could—and would—later be put (he considers the isolation of a generic “Jewish type” to be his “greatest achievement”); and Ibsen was the groundbreaking theatrical analyst of hidden psychological motivations.

The Biographer's Tale
By A. S. Byatt.
Alfred A. Knopf;
307 pages; $24.

The problem with, and the irony of, Destry-Scholes's (and of course Phineas's) attempt to write about these three is that they themselves turn out to be as unknowable, as unclassifiable, as Destry-Scholes himself is. Indeed, it's with some alarm that Phineas discovers that in this incomplete biography, Destry-Scholes has actually moved from fact to fiction, from biography to novel, by inventing episodes in his subjects' lives. This further discovery, along with your realization that Phineas's own writing becomes less dry and scholarly and more imaginative and novelistic as the book goes on—and along with the fact that Phineas finds himself erotically torn between two high-

Photograph by Dasha Wright Ewing.

ly sexed (and highly symbolic) women, a buxom blonde Swedish naturalist and bee expert named Fulla Biefeld (get it?) and a dark, introspective English photographer named Vera, who's Destry-Scholes's niece—provides Byatt with a vehicle to comment on some other favorite themes, not least of which is the tension between fact and fiction, scholarship and creativity, and science and art.

The opposition of blonde and dark women has served Byatt before as a self-conscious symbol of the conflicting claims of nature and art: It did so quite brilliantly in her 1992 novella *Morpho Eugenia* (later turned into the movie *Angels and Insects*). In that story, the hero forsakes his fertile, beelike blonde wife for a dark, brooding, secretive artist (and who wouldn't leave Patsy Kensit for Kristin Scott Thomas?). At the end of the far less rigorous *The Biographer's Tale,* on the other hand, Phineas gets to have it all, happily (for him) alternating between Fulla and Vera, nature and culture, science and art. (Much like Destry-Scholes's subject, the bigamous Bole, who had both English and Turkish wives.) I think Byatt wants to say something here about complexity, about the grandly quixotic interdependence of seemingly opposed disciplines and subjects, but somehow the end of her book merely feels muddled, abstractly notional rather than achieved. You see, rather than feel, what it's supposed to mean. Much of the fault, it must be said, lies with the long, long excerpts from Destry-Scholes's triple biography, which feel dutiful rather than inspired, and don't hold your interest the way the invented poems and writings in the other works do. Nor do you care very much about Phineas and his lady loves.

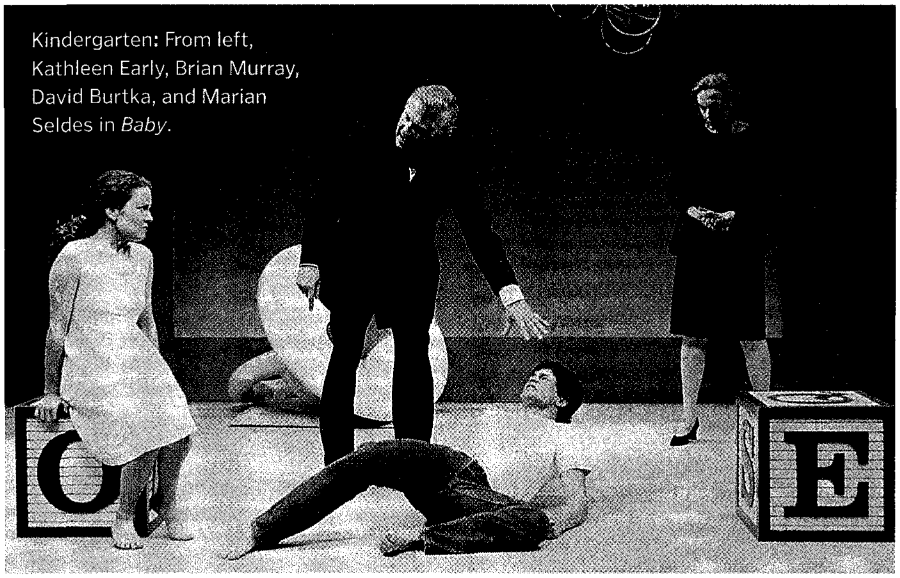
You could argue that the feeling of something missing, of a vague dissatisfaction, is Byatt's point—or meta-point. But I'm not sure it works that way. It's surely true that every individual life, like life itself, is an endless whirling maelstrom in which you can get hopelessly lost (and in which you, like Destry-Scholes, can end up drowning) once you enter it. But that's just life; art, on the other hand, is supposed be highly structured, with neat patternings and coherences and meaningful orderings of its themes and symbols. It is a surely unintentional irony of Byatt's knowing, richly ambitious, but ultimately unsuccessful book that her novel ends up feeling more like life than like art. ■

cue

THEATER JOHN SIMON

Albee Damned

The Play About the Baby is the latest marker in the decline of Edward Albee's career; it's no time for *Time and Again.*



Kindergarten: From left, Kathleen Early, Brian Murray, David Burtka, and Marian Seldes in *Baby.*

EVEN THE TITLE OF EDWARD ALbee's **The Play About the Baby** is grossly misleading; it should be *The Play About Nothing.* If ever there was desperation—a large, thudding slab of desperation—on a stage, this is it. An older couple, not married, called Man and Woman, come to where Boy and Girl live, make love, and have a baby. Eventually the elders walk off with it, after convincing Boy and Girl that there never was a baby. Actually, what there never was is a play.

What goes on for nearly two hours is the woolliest, phoniest, most pretentious woolgathering this side of the world's biggest sheep-shearing festival. Albee simply throws anything and everything into the pot, pell-mell, with the most brazen and relentless repetitions, as if a silly remark, clotted paragraph, or outlandish jest—even an entire scene—repeated twice, thrice, or more thereby became compelling. Disconnected, pointless, smart-ass anecdotes; semantic discussions; and song-and-dance fragments are stirred together in wantonly clashing fashion. Puny, unrewarding variations are played on irrelevant statements. The players address the audience in ceaseless windy monologues; even the disjointed dialogue sounds like monologuizing. Much of it is crude and tasteless, unconvincingly heterosexual or suggestively homosexual, often gloatingly self-contradictory and, ultimately, nonsensical while pretending to be deeply meaningful. This so-called play isn't merely awful; it's offal.

Albee has written three good plays and a couple of tolerable ones; the rest are worthless. When I was associate editor of the Mid-Cen-

The Play About the Baby
Writer, director, Edward Albee; starring Brian Murray and Marian Seldes. At the Century Center.

Time and Again
Score, Walter Edgar Kennon; book, Jack Viertel; director, Susan H. Schulman; starring Laura Benanti and Lewis Cleale. At Manhattan Theatre Club.

Resident Alien
By Tim Fountain; director, Mike Bradwell; starring Bette Bourne. At the New York Theater Workshop.

More Lies About Jerzy
By Davey Holmes; director, Darko Tresnjak; starring Jared Harris. At the Vineyard Theater.
See Theater listings for details.

Photograph by Carol Rosegg.

tury Book Society, I proposed Albee's first volume of plays for a selection. From Berlin, W. H. Auden, one of the editors, wrote me: "I am afraid I must say No to *The* [sic] *Zoo Story*. I can well believe that on the stage it is effective, but read cold on the printed page it seems *too* irrational." Well, Albee has come a long way since: He can now write plays that would seem too irrational scribbled on an outhouse wall, too inept for the puppet stage. It is a shame to see two fine actors (Marian Seldes and Brian Murray) and a passable one (Kathleen Early) make fools of themselves; David Burtka is too untalented even to be counted. I thought that after *The Man Who Had Three Arms*, Albee could sink no lower. I was wrong.

NOT MUCH BETTER IS THE GHASTLY MUSICAL **Time and Again.** Based on a cult novel by Jack Finney (which, on present evidence, must be trash), this is the worst of far too many time-travel pieces. Not only wholly unimaginative (you close your eyes and land, pronto, in another century), it is also totally derivative, acting as if the vastly superior *On a Clear Day You Can See Forever* and *Brigadoon* did not exist. The time-tripping of this continually tripping-up show merely succeeds in transporting the American musical back a century or so.

Jack Viertel, former drama critic and now creative director (Jujamcyn Theatres) and artistic director (*Encores!*), should have known better in any of these capacities than touch this dead-tired material, let alone adapt it himself into a lackluster, witless musical book. The music and lyrics by Walter Edgar Kennon, formerly known as Skip Kennon (author of the creepy *Herringbone*), are eminently skippable. Well-nigh tuneless and verbally flatfooted, the score hasn't one decent song; the only half-decent one, the title song, is reprised so many deadening times that even Albee would have reached for the blue pencil.

Susan H. Schulman's routine direction, Rob Ashford's rudimentary choreography, and a generally skimpy, probably underfinanced production do not help. The female lead, Laura Benanti, is pretty and can sing but lacks warmth; the male lead, Lewis Cleale, has a built-in dopiness unsuited to romantic parts. Julia Murney sings well but looks odd; David McCallum gets nothing worthwhile to do; and Lauren Ward is an all-round dud. Manhattan Theatre Club should not have resuscitated this 1993 opus, which at best belongs on Broadway with *Jane Eyre* and *Seussical*.

THE ENGLISHMAN QUENTIN CRISP WAS something between a wit and a weirdo. He plied many trades, from actor to civil servant and worse, but mainly, he tells us, after pinch-hitting for a friend as a male model, took up posing as a career. He certainly became an expert poseur, and duly came to America in black cape, broad-brimmed black fedora, and grotesquely curled blue-white hair, to become a monologuist onstage and dedicated partygoer off.

Now we have an English actor-director who calls himself Bette Bourne, founder-director-star of "the celebrated queer comedy ensemble Bloolips," impersonating Crisp in **Resident Alien**, a monodrama written by Tim Fountain and staged by Mike Bradwell. Possibly because the best of Crisp is no longer crisp, we get here a blend of bottom-drawer epigrams and woozy maundering, indifferently performed by the flabby and floppy Bourne. In "Jodelling Song," one of the poems in *Façade*, Edith Sitwell wrote, "Man must say farewells / To storks and Bettes." I don't know about storks . . .

JERZY KOSINSKI, A POLISH-JEWISH IMMIgrant, wrote a number of novels of which only the first, *The Painted Bird*, was really good. So different is it stylistically from the rest that it was rumored to be the stolen work of another. In any case, Jerzy had to hire a grad student to polish his English, but what the chap had to do was English his Polish. Other controversies sprung up. His third novel, *Being There*, was shown by his biographer, James Park Sloan, to be sufficiently close to a thirties Polish novel to warrant a plagiarism suit were the author still alive. But Kosinski went on charming society, seducing women, and frequenting louche establishments; the ruckus caused when the supposedly autobiographical *Painted Bird* was revealed to be all lies scarcely fazed him. One fine day, though, he committed suicide.

Davey Holmes's play **More Lies About Jerzy** recounts the main brouhahas without much fresh insight or dramatic interest. Jared Harris is miscast as Jerzy, having neither his insidious, social-climbing charm nor his dark, perverse intensity. The others do what they can under Darko Tresnjak's humdrum direction. Best are Boris McGiver, Lizbeth Mackay, and Gretchen Egolf, delightful both clothed and in her nude scene, deemed gratuitous by the *Times*. Less so, I should think, than the play. ■

John Leonard's TV Notes

Saving Elián (FEBRUARY 6; 10 TO 11 P.M.; Channel 13), from tireless *Frontline* producer Ofra Bikel, is a nuanced retrospective on the international custody case, touching all the bases from the little boy's high-seas rescue by dolphins, to Fidel Castro and his pep rallies, to Janet Reno and her predawn raid on the home of Elián's camera-loving relatives, with special emphasis on the political clout of Miami's Cuban community and the resentment of that clout by everybody else.

The Last Producer (February 6; 9 to 11 P.M.; USA), directed by and also starring Burt Reynolds, a slapstick take on Hollywood corruption, ought to be funnier than it is considering all the brand-name buddies Burt has dragooned into showing up to show off, including Benjamin Bratt, Ann-Margret, Charles Durning, Rod Steiger, Sean Astin, Lauren Holly, and Greg Germann.

Law & Order: Special Victims Unit (February 9; 10 to 11 P.M.; NBC), in an episode called *Victims*, manages simultaneously to exploit rape, AIDS, and neighborhood vigilantes, while the regulars for no particular reason are harder on themselves than they are on the suspected perps. For once, however, Eric Roberts didn't do it.

Haven (February 11 and 14; 9 to 11 P.M.; CBS), based on Ruth Gruber's account of her own efforts in Washington, D.C., war-torn Europe, and Oswego, New York, from 1944 to 1946, to bring a thousand European Jewish refugees to sanctuary in America, enlists a stellar cast—Natasha Richardson as Gruber; Anne Bancroft and Martin Landau as her parents; Hal Holbrook, William Petersen, Henry Czerny, Colm Feore, Bruce Greenwood, etc.—to remind us that our very own State Department knew what the Nazis were doing very early on in the war and didn't care.

Marcus Garvey: Look for Me in the Whirlwind (February 12; 9 to 10:30 P.M.; Channel 13), an absorbing installment of "American Experience" narrated by Carl Lumbly, more than once suggests that the Jamaican-born advocate of black pride and pan-nationalism ("One God, one aim, one destiny") was his own worst enemy. But it persuades us otherwise. J. Edgar Hoover, a young lawyer in the Justice Department in the early twenties, was Garvey's worst enemy. ■

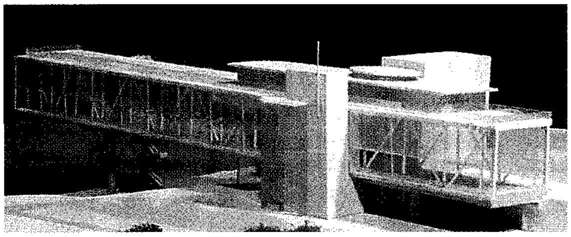
ARCHITECTURE JOSEPH GIOVANNINI

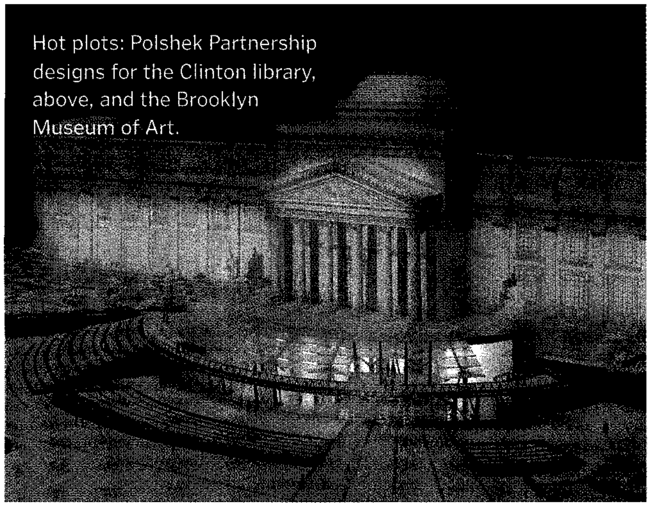
Breaking Out of the Box

For his presidential library, Bill Clinton hired James Polshek, who wowed us with a see-through planetarium before shaking things up at the Brooklyn Museum.

BILL CLINTON, WHO DILIGENTLY shopped his way through the A-list of American architects for his Little Rock library, says he finally chose New York's **Polshek Partnership** after seeing the Rose Center for Earth and Space at the American Museum of Natural History—that crystalline seven-story cube of glass enveloping the spherical Hayden Planetarium. The new design set off spasms of self-congratulation in New York last year. But while the building is indeed a triumph of contemporary architecture over the aspic of preservation (the first idea had been to save the original Art Deco building), the unnoted limitations of the Rose Center risk diminishing the library, short-selling Clinton as president—and as Clinton. Recent Polshek projects, including Scandinavia House on lower Park Avenue and the proposed entrance for the Brooklyn Museum of Art—also raise questions and suggest answers about the library.

Polshek Partnership
Designs for the Clinton Center, Scandinavia House, and the Brooklyn Museum of Art.





Hot plots: Polshek Partnership designs for the Clinton library, above, and the Brooklyn Museum of Art.

For the Rose, James Stewart Polshek and partner Todd Schliemann were inspired, in part, by an unbuilt monument to Newton designed by Etienne-Louis Boullée in the eighteenth century. The visionary French architect's huge globe, resting on a masonry collar, idealized Newton's orderly universe, where both astral and terrestrial bodies behave by the same laws within a framework of absolute time and space. Celestial mechanics are knowable, predictable, and universal.

But the plumes of stars projected inside the new planetarium teach that the universe is expanding rather than fixed and finite. This post-Newtonian view has little resonance in Polshek's design, whose clarity and simplicity are based on an outdated, mechanical paradigm; science today isn't so certain and linear. With stainless-steel prongs and telescoping struts modeled after landing modules and launching pads, the Buck Rogers apparatus holding up the globe and cube exemplifies fixity, not flux, and holds us earthbound.

Like the universe, the volatile political world around the former president is complex and amorphous and always changing. Clinton spent eight years pulled, compressed, and inflated in the gaseous political space of Washington, and he demonstrated a canny elasticity that resisted breakage. The nebulous behavior that Clinton mastered has much in common with our cosmos, and we can understand his presidency as one deliberately based on change: Clinton is not a solar patriarch like George Washington, a fixed, authoritarian pole around which all things circle (as expressed in the Washington Monument), but an Einsteinian figure of innumerable interacting parts.

Clinton gave us a phenomenal rather than static and predictable presidency. Yet like the Rose Center, the William Jefferson Clinton Presidential Center ignores the complex dynamism of its subject. We see a long, straight steel-and-glass structure elevated above a park, overlooking the Arkansas River at one end and rooted in an underground archive at the other. The building is conceived in the image of a bridge, but Polshek's cantilevered steel structure is a linear and literal one-liner that hardly does justice to a multidimensional personality.

True, Clinton himself campaigned on the metaphor of a "bridge to the twenty-first century," but the design is too much like the old railroad bridge next to it, and not at all like bridges of tomorrow being built today—complex computer-generated webs of cable suspending curved decks that invite pedestrians as well as cars into their receptive geometries. Polshek, working with design partner Richard Olcott, is forcing Clinton and his presidency into a Roselike box. The single-track design hardly hints at the new epoch, in which the computer globalized the economy and won Kosovo. On Clinton's watch, after all, pixels blossomed into the Web.

ONE OF AMERICA'S MOST SUCCESSFUL ARCHITECTS, Polshek has made a career of cultivating a safe, tested mid-century modernism that is not quite retro but not really innovative. Scandinavia House, with its

Photographs: top, courtesy of Polshek Partnership Architects; bottom, Jock Pottle/ESTO for Polshek Partnership Architects.

glass corner and calmly composed asymmetries, exemplifies this comfort-modernism, which breaks no new ground and demands no mental stretch.

Though the Clinton library and Scandinavia House don't show it, Polshek's work may be beginning to leap its own barriers. The New York City Landmarks Preservation Commission is about to weigh in on his design for a new entry to the Brooklyn Museum. The monumental McKim, Mead & White staircase was shaved off in the 1930s, and rather than restoring the flight, Polshek and partner Duncan Hazard have designed a $55 million structure that eases the forbidding formality.

What looks like an afterimage of the staircase is fragmented into several asymmetrical sections that step, slide, circle, and radiate in semicircular orbits. A glass roof forms an ephemeral podium rippling under the heavy limestone colonnade. The designers have played against symmetry, creating a foreground that breaks the rigid ideal to offer visitors a front yard that acts as amphitheater, park, passerelle, lobby, exploratorium. As though operating on the classical ideal with a can opener, Polshek released the teeming variety suppressed by the overregulated façade, shifting it from certainty to uncertainty.

This is a better idea on which to build a Clinton library, and coincidentally it has already taken shape *around* the library in the surrounding park by George Hargreaves. Chair of Harvard's landscape-architecture department, Hargreaves has proposed a field of bermed amphitheaters wedged between crisscrossing paths. He proposes restoring a riverbank to reveal the tides, flows, and adaptive vegetation, and he shapes a weather-revealing topography on which snow, for example, will melt at different speeds, depending on whether the berms face north or south. Hargreaves has coaxed a phenomenal landscape from the riverbank that will register change. The geometries are also intended to cultivate picnics, plays, and performances and serve as an incubator of community activities.

Hargreaves's garden and Polshek's portico for the Brooklyn Museum offer a much richer basis for a building intended to celebrate a nonlinear, out-of-the-box leader. Clinton gave us a very provocative presidency, and the design of his library should, to be a full-size portrait, cut a much more complex figure—a twenty-first-century building conceptually, not a bridge to the past. ■

CLASSICAL MUSIC PETER G. DAVIS

The Troubadour

On the centenary of Verdi's death, three productions at the Met reveal how difficult producing his dramatic operas has become.

ONLY AN OPTIMIST would claim that the operas of **Giuseppe Verdi** are performed with any great distinction these days. What we do best now is Handel or Hasse, Henze or Harbison, the very old or the very new. The high-romantic operas of the late nineteenth century, still the works at the heart of any major company's standard repertory, are cast with difficulty the world over and seldom on the basis of vocal strength. Since heroic, larger-than-life, risk-taking personalities are missing from just about every area of contemporary life, there seems no reason why they should turn up on an operatic stage. But still, it's a puzzle. Magnificent Verdi voices must be hiding somewhere—the physiognomy that makes a great singer has not altered significantly since the days of Caruso and Ponselle—but the *sacro fuoco,* that sacred fire of Italian opera that used to burn so hotly in a single throat, heart, and belly, seems to have gone out entirely.

I love Luci: Deborah Voigt, left, and Olga Borodina in *Aida,* at the Metropolitan Opera.

We hardly needed a Verdi year to drive home that depressing reality, but the time to celebrate has come all the same—the hundredth anniversary of the composer's death fell on January 27—and attention must be paid. Inevitably, the Metropolitan Opera is paying it. Although the official observance will not come until next season's opening-night gala of scenes from Verdi operas, last month's offerings included three of the composer's most popular works. No one can say that the Met is not trying its damnedest right now with *Aida,* which has been performed by the company more than a thousand times since 1886. In fact, the present cast is far more high-powered than the one I saw in 1949, my first Met performance ever and a time that some think was a golden age of Verdi singing (Gertrude Ribla, Margaret Harshaw, Kurt Baum, and Frank Valentino sang the principal roles).

Giuseppe Verdi
Aida, Il Trovatore, and *Un Ballo in Maschera* at the Metropolitan Opera. See In Concert listings for details.

Focus! Festival
Concert series at the Juilliard School.

Yet the Met's current *Aida* never really gets off the ground, and the fault is not entirely that of the production, with its antiseptic, freshly sandblasted Egyptian columnry, generic artifacts, and perfunctory traffic direction. The entire evening, it seems, has been designed to nurse Luciano Pavarotti one more time through the role of Radames, a part that

Photograph by Beatriz Schiller.

was never especially suited to his lyric tenor, even in its prime. The voice has a few drops of juice left, and in the less heroic moments he can still spin an elegant phrase or two. Mostly, though, accommodation was the name of the game, as James Levine gingerly tailored the orchestral accompaniments to suit the divo's convenience and colleagues helped him make his onstage appointments as securely, safely, and timely as possible. It's sad. Even Pavarotti's most ardent fans are now pleading with him to call it quits, but his handlers and hangers-on are clearly reluctant to turn this cash cow out to pasture. Otherwise, only Olga Borodina's blazing Amneris struck vocal gold. Deborah Voigt's clumsily phrased, unidiomatic Aida and Mark Delavan's bellowing as Amonasro only proved that good Verdi singing depends on more than big voices.

I returned to take a second look at the Met's new production of *Il Trovatore*, loathed by virtually one and all at its first performance in December. The most risible touches of director Graham Vick's miscalculated muddle have been removed—the Met generally acts quickly when it lays a rotten egg—and now the sets and stage action just look boring, if still a trifle weird. At least the cast seemed far more relaxed. I would perhaps be more convinced by Neil Shicoff's Manrico in a smaller house and with a stronger conductor in charge than Carlo Rizzi. Right now he gives his all but tends to oversing the lyrical music while lacking sufficient power for the more heroic passages. Roberto Frontali has similar problems as Count de Luna, although it's nice for once to hear a Verdi line sung by a native Italian with a real feeling for the text—an asset not shared by Marina Mescheriakova's vocally smeared Leonora. Dolora Zajick's exciting Azucena was once again a shining good deed in this naughty world.

Piero Faggioni's fussy production of *Un Ballo in Maschera* was also disliked when it was new back in 1990, almost as much as Vick's *Trovatore* has been this season. Cleaned up long ago, its conventional action is now just innocuous, an empty shell waiting to be enlivened by an inspired cast. That may not describe the singers assembled for this revival, but Franco Farina (Gustavo), Michele Crider (Amelia), and Alexandru Agache (Anckarström) might pleasantly surprise audiences with low expectations. With his attractively textured lyric tenor, Farina is particularly successful at capturing both the romantic ardor and the boyish charm of the Swedish king, Verdi's most complex and fully rounded tenor personality. Crider's hefty soprano sometimes veers off the track, but she sings expressively and often stylishly, while Agache's rather woolly baritone and stolid vocal presence at least ensures competency. Wearing his conductor's hat, Plácido Domingo diligently beats time and keeps the score moving along, no more. Whatever this operatic factotum decides to do when he stops singing, conducting is unlikely to be one of his more impressive alternatives.

THE THEME OF THIS YEAR'S **Focus! Festival** at the Juilliard School was, appropriately, "100 years of Italian music since Verdi." For most people, that means Puccini, a few of his lesser contemporaries and successors, and then, from 1940 on, nothing. Italians did not exactly stop writing operas, but like composers the world over, they focused largely on other forms, adopted the international language of the avant-garde, and consequently lost their mass audience. Those who have kept track of the Italian scene over the past 50 years will know Luigi Dallapiccola, Luciano Berio, Luigi Nono, or Bruno Maderna, all now dead except for Berio. I am embarrassed to admit that I recognized less than half the names of the 39 composers played on these six programs. The fact that new music from Europe, and not just Italy, is so unknown here only reinforces the value of these annual festivals organized and directed by Juilliard's tireless Joel Sachs.

No firm conclusions can be drawn on the basis of just one concert, but it's not difficult to understand why the music of Goffredo Petrassi (1904), Salvatore Sciarrino (1947), Stefano Gervasoni (1962), and Riccardo Nova (1960) has not traveled far. All four scores are tough, dissonant, and uncompromising, although a typically Mediterranean delight in brilliant instrumental interplay always shines through. Nor is it any wonder that Berio's music has had more international exposure: *"Points on the curve to find . . ."* for piano and chamber orchestra fascinates the ear, with both its effervescent sonorities and its theatrical éclat. Italian composers have never really lost that essential quality, however far away from Verdi they may have strayed in the past 100 years. ■

HEDONISM
SM
Be Wicked for A WEEK

The Caribbean's only SUPER-INCLUSIVE® Resorts

SuperClubs®

Call your travel agent or
1-800-GO-SUPER/Ext. 7402.
www.superclubs.com

SuperClubs is represented worldwide by International Lifestyles, Inc.

Gramercy Park
ANTIQUES
& FINE ART SHOW

100 EXHIBITORS SELLING
FURNITURE, OBJECTS,
JEWELRY & ART

• ANTIQUE TO MODERNE •
INCLUDES FURNISHINGS,
LIGHTING, PAINTINGS, PRINTS,
CERAMICS, TEXTILES & MORE

FEB. 16-17-18
FRI. 11-8, SAT. 11-7, SUN. 11-5 • ADMISSION $10

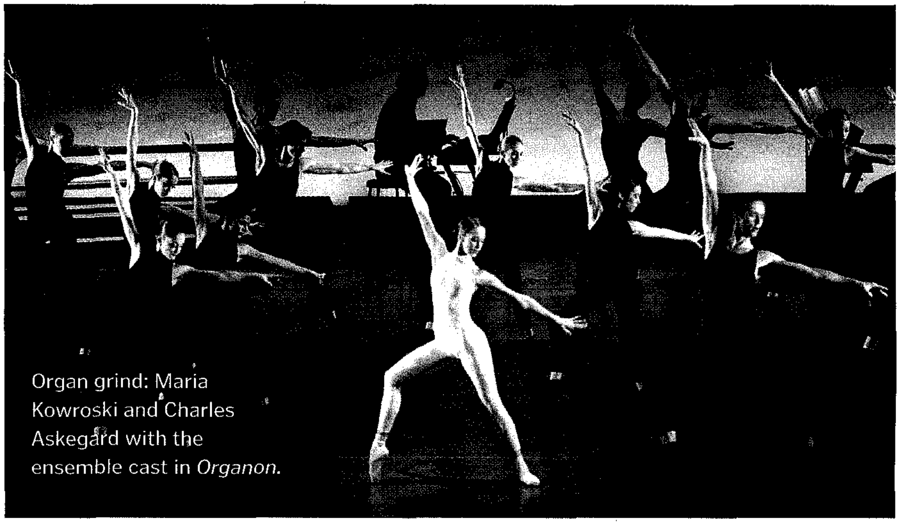
69TH REGIMENT ARMORY
LEXINGTON AVENUE @26TH STREET, NYC

STELLA SHOW MGMT. CO. 212-255-0020
WWW.STELLASHOWS.COM

DANCE TOBI TOBIAS

Birthday Blues

On Balanchine's big day, Eliot Feld gives the NYCB and its audience an unwanted gift: an overwrought new ballet.


Organ grind: Maria Kowroski and Charles Askegård with the ensemble cast in *Organon.*

COULDN'T WE GET A RESTRAINING order on this sort of thing? In the past several years, the New York City Ballet has taken George Balanchine's birthday as the occasion to reveal the latest choreographic mishap or monstrosity created in the name of "making it new." This year's effort, Eliot Feld's **Organon**, outdoes in its awfulness just about every such commission in recent memory.

Organon is nothing if not a think-big ballet. Nearly 40 minutes long, it's set to solemn, ecstatic organ compositions by Bach, played onstage on digitally programmed electronic keyboards and amplified for cathedral effect. It employs an ensemble of 60 (half recruited from the School of American Ballet) and three principals. The already huge stage of the New York State Theater has been built out over the orchestra pit to accommodate the crowd, which, on its processional entrances, even infiltrates audience turf. A skeletal metal crawlspace of looping curves and treacherous angles hangs high upstage, portending—something or other.

The deliberately anonymous ensemble, uniformly clad in black unitards, is used to make ever-repeating reductive designs. At times the bodies are seated, standing, or upended on tiered benches to either side of the musicians; at times they lay claim to the full stage space—though only like mechanical figures set in slots, undertaking limited, predictable journeys. Obviously, this uninflected chorus is intended to be the foil for the three big guns. Damian Woetzel—representing, it would seem, either the Chosen One of a postmodern *Rite of Spring* or the Christ of the Flagellation, Crucifixion, and Resurrection—carries out a set of instructions that might read thus: "Run, turn, and jump like crazy, as if you were dancing yourself to death. Enter the junkyard jungle gym and slowly clamber through it, stripping to your jockstrap at the halfway mark. (Take care wriggling out of your tights. Don't fall; there's no net.) Back on solid footing, carry on Wild Child-style, then splay yourself flat on the floor. A white tent will descend from above to cover you like a very large bedsheet. Rise now and wind yourself tightly in it so you look like a mummy. Rewind (this is tricky) and emerge to assume ecstasy position—chest high, head flung back, arms angling up and out. Thank you very much; you're a sport."

Maria Kowroski's chore is simpler if even more grotesque. A grand-scale and often sublime adagio ballerina, she has the eerie ability to hold her legs open beyond even the flat 180-degree-angle split. Largely devoid of dancing, her role in *Organon* has her continually performing this peculiar feat, however her partner holds her (erect and facing him, slung over his back, you name it). It's an appalling assignment, demeaning to her as an artist and as a woman. Charles Askegard, the third principal, has been assigned the thankless role of deploying Kowroski's body through its acrobatic, and oddly unerotic, maneuvers. He's a capable dancer with lackluster stage presence; in this case, he's just the man for the job.

Organon
Choreographed by
Eliot Feld, at the New York
State Theater.

Despite the weakness for smart-alecky gimmicks apparent in most of his work for his own company, Feld genuinely reveres the great pioneers of modernism in dance, and *Organon* refers to them liberally. From Martha Graham's *Primitive Mysteries* come not merely *Organon*'s obdurately stark geometric patterning but also the dancers' fixed gaze and pointing fingers, indicating an overwhelming sight above and beyond our view (in the Graham, it's the Crucifixion). From Bronislava Nijinska's *Les Noces* come the braided effects in the patterning and the short horizontal rows of seated bodies leaning first to one side, then to the other, faces impassive. Nijinska could make these blocks of flesh appear to reverberate with contained emotion; Feld can't. From Doris Humphrey comes the use of tiered constructions to enhance choreography's vertical dimension. Having stolen from the best, Feld proceeds to reduce their devices to a series of obsessive tics. ■

Photograph by Paul Koknik.

cue

POP MUSIC ETHAN BROWN

Puff Pieces

Puffy's facing raps instead of writing them, but his production on Jennifer Lopez's album and his work with Dream prove he's still a crossover king.

Jennifer Lopez
J.Lo (Epic)

Dream
It Was All a Dream
(Bad Boy)

HIP-HOP'S BILL CLINTON, SEAN "Puffy" Combs is forever on the comeback trail. No matter how many times he gets knocked down—Mase retiring, the Lox leaving his label, rapper (and current co-defendant) Shyne failing to prove he's more than a Notorious B.I.G. sound-alike—he gets back up again without ever leaving the public eye.

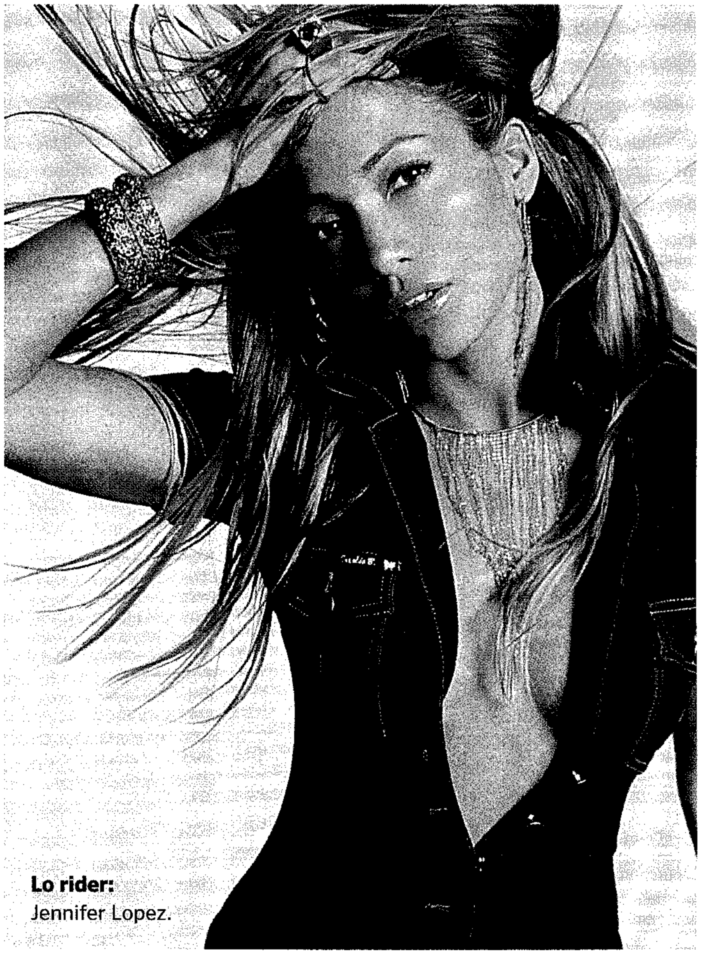
After his disastrous second album as a rapper, Puffy's returning to the role he's most suited to with two new albums bearing his production stamp: **J.Lo** (Epic), the second release from his perhaps girlfriend Jennifer Lopez, and **It Was All a Dream** (Bad Boy), the debut from Dream, the girl group he masterminded.

Lopez's star might have eclipsed Puffy's, but the pair of tracks he produced work better than anything else on this deadeningly formulaic album of whispery ballads ("Come Over"), by-the-numbers Latin pop ("Cariño" and "Si Ya Se Acabó"), and Timbaland-style herky-jerky electronic symphonics ("Love Don't Cost a Thing," which, coming from a woman given to spelling out her name in diamonds, isn't too convincing). At least Puffy's "Walking on Sunshine" stays true to Lopez's garish center: A sequel of sorts to her hit "Waiting for Tonight," the song is all 4/4 house thumps, squiggly electro beats, and wet-eyed breakdowns, and its sugary sentiments—"Catch my tears with a kiss / these special moments do exist"—owe less to overly sincere R&B songs than to swoony trance music. With stuttering breaks and ringing cowbells, Puffy's other song on *J.Lo,* "Dance With Me," draws from hip-hop's block-party era and makes good use of Lopez's limited vocal talents; praising agile D.J.'s and packed dance floors ("Nobody's on the wall, that's what I like"), it's nearly as seductive an ode to clubland as Madonna's "Music."

It seems strange that Puffy's less at home with Lopez than with Dream, four unremarkable teenage white girls from Southern California. But Puffy has always been a populist who's best at crafting unabashedly hooky pop (Mase's "Feel So Good," the Notorious B.I.G.'s "Hypnotize") aimed at the mall rather than the street. There's lots of that on Dream's debut, from the fluttering, head-nodding bass lines of "He Loves U Not" to the shimmery grooves of "Pain," some of the most sparkling R&B since Jay-Z and Foxy Brown's "Sunshine."

The Dream girls themselves don't add much to Puffy's mix: They're that peculiar combo of teenage temptress ("He Loves U Not" offers S&M-lite imagery) and chaste good girl ("When I Get There" offers cringe-inducing virginity metaphors) perfected by Britney and Christina. Still, Dream's success represents a vindication for black pop entrepreneurs like Puffy, who've watched as white impresarios like Lou Pearlman mined the harmonies of black vocal groups like Boyz II Men. If nothing else, Dream's Puffy-led march toward the top of the charts proves that teen pop need not always be ruled by a latter-day Sam Phillips.

In brief: LIKE JAMES Brown's, Nigerian Afrobeat icon Fela Anikulapo Kuti's legacy ceaselessly unfolds in genres from hip-hop to house and drum 'n' bass. On a new single called **Do It** (Yellow Productions), house-music producers Bob Sinclar and Eddie Amador (united under the moniker Africanism) create a wild-style mix of funked-out chicken-scratch guitar and sublime French house that Fela would surely approve of. Another, more traditional tribute, **Afrobeat . . . No Go Die!!!** (Umoja), a compilation album featuring Kuti's drummer Tony Allen and modern inheritors of his sound like Antibalas, retains both his musical radicalism and the warm, deep-toned organ playing, rollicking percussion, and stretched-out jams of great Fela albums like *Expensive Shit.* ■



Lo rider: Jennifer Lopez.

Photograph by Michael Thompson.

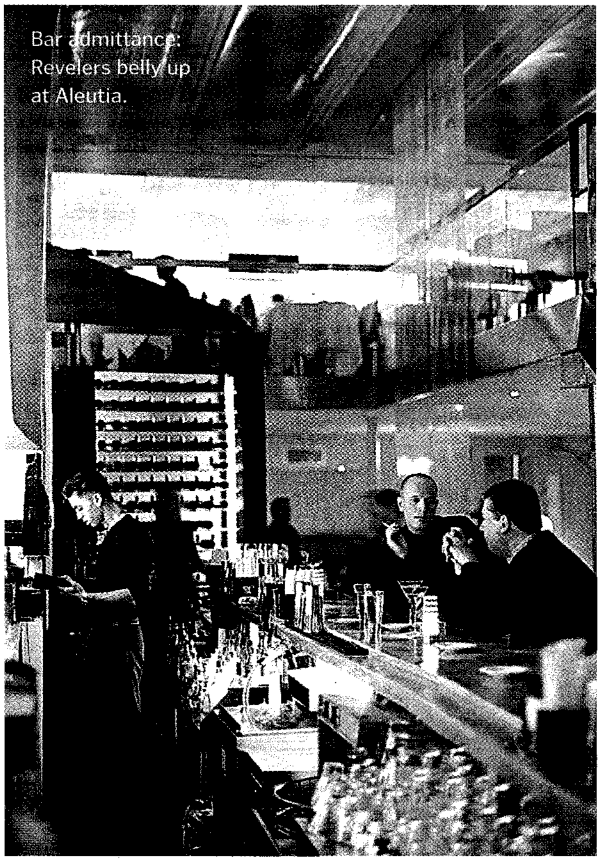
RESTAURANTS HAL RUBENSTEIN

Mission: Enjoyable

Foodies, join with us to save Aleutia—a potentially great restaurant with a light and delicate way with seafood—from the invading hordes of barflies.

I NEED ALL OF YOU WHO ENJOY THE art of dining—especially when it revolves around sensuously executed seafood—to do me a big favor. I want you to call **Aleutia** and make a reservation for dinner. But it has to be on a night between Wednesday and Saturday, and you're to insist on sitting upstairs. I know this sounds pushy, but, forgive me, I'm desperate. And trust me, it's not like this is a mercy mission—you won't be sorry. Not when you're faced with velvety yet vibrant salmon "ménage à trois" with a bracing shower of sesame seeds, or the wonderfully limp, sweet garnet-red-and-cream beet "noodles" under a goat-cheese gratin.

Lovely, sophisticated dishes like this are a given at Aleutia. And if those of you who, like me, consider an evening out as something you do with a fork in hand, arrive en masse and command as much dining area as possible, you can have a lovely, sophisticated evening, too. What do I get out of this? Well, besides mass fervent gratitude, the Mother Teresa–worthy honor of rescuing a potentially estimable restaurant and chef from being obliterated by that overeager, overloud, and leather-overcoated infestation known as *the bar crowd.*



Bar admittance: Revelers belly up at Aleutia.

Now, a roomful of green-apple-martini and Anchor Steam guzzlers is hardly deserving of derision. Who can blame the management of a new spot for initially sighing with relief when gaggles of well-tressed ones gather round their bar stools like drones to a honey pot? After all, booze is to a restaurant what accessories are to Gucci: a profit lifeline. And most any owner choosing a Lower Park Avenue address such as this one is begging for the overflow of the curious and cluster-prone, who normally accumulate at one of the many so-called fashionable spots in the area. But what comes out of the kitchen at those well-packed joints wouldn't pass muster with a serious diner. First, those dishes are simply a way of anchoring drinkers for at least one more round while awaiting sustenance. Then they are a means of serving salt, which encourages more thirst. Nobody complains, because the memory of a brilliant meal is not what those patrons are looking to go home with.

At Aleutia, during lunch and dinner early in the week, none of this is the case—yet. Amid the tranquillity of this airy two-story space one can dream of Aleutia's bright future, which one hopes will soon include sound-proofing, air purifiers, some softer lighting upstairs, and a row of curtains to frame the L-shaped loft (which would both soften it and obscure the view of the brightly lit neighboring CVS pharmacy).

On those slow days, one is also able to leisurely enjoy the ministrations of a staff that's almost *too* serious and determined. Partially this is because they want you to share their respect for chef Gavin Citron's skills. And he deserves it. Having gone almost unnoticed uptown at Celadon, Citron shouldn't suffer the same fate twice. Not when he can conjure steamed truffle dumplings packed with a dense duxelle of wild mushrooms and flecked with bits of prosciutto swathed in a rustic dough of semolina spiked with sake. Citron grills octopus until it's sultry and smoky, then adds opaline orbs of cod cheeks to soak up a rich black-currant-and-caper broth. He fills rice-paper shells to bursting with herb-poached lobster, crab, and chunks of ripe avocado. Diced-tuna sushi has an icy heat, like aluminum-tinned mints, although it doesn't come with nearly as many toasted shrimp rice crackers as you could eat (how about two dozen!). Lush strips of pancetta wrap a pearlescent chunk of cod on a crudely appealing bed of pork-rib hash. All Citron's soups—winter-vegetable, tomato-fennel, cauliflower—are coarse and feisty, the way winter wants them to be.

But part of the staff's solemnity comes from having seen the enemy, which is downstairs, at the bar. Making its way to the dining room upstairs. And *après* Wednesday, Aleutia suffers *le deluge.* Let's face it, it doesn't matter that Citron's

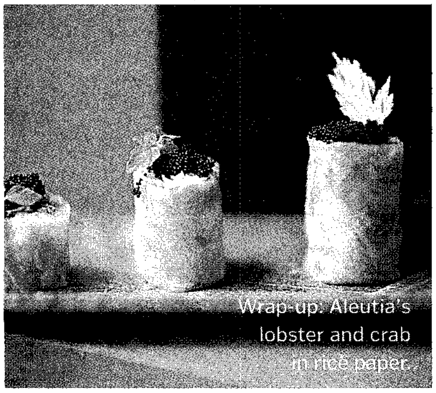
Aleutia
220 Park Avenue
South, at 18th Street
(212-529-3111).

Photographs by Kenneth Chen.

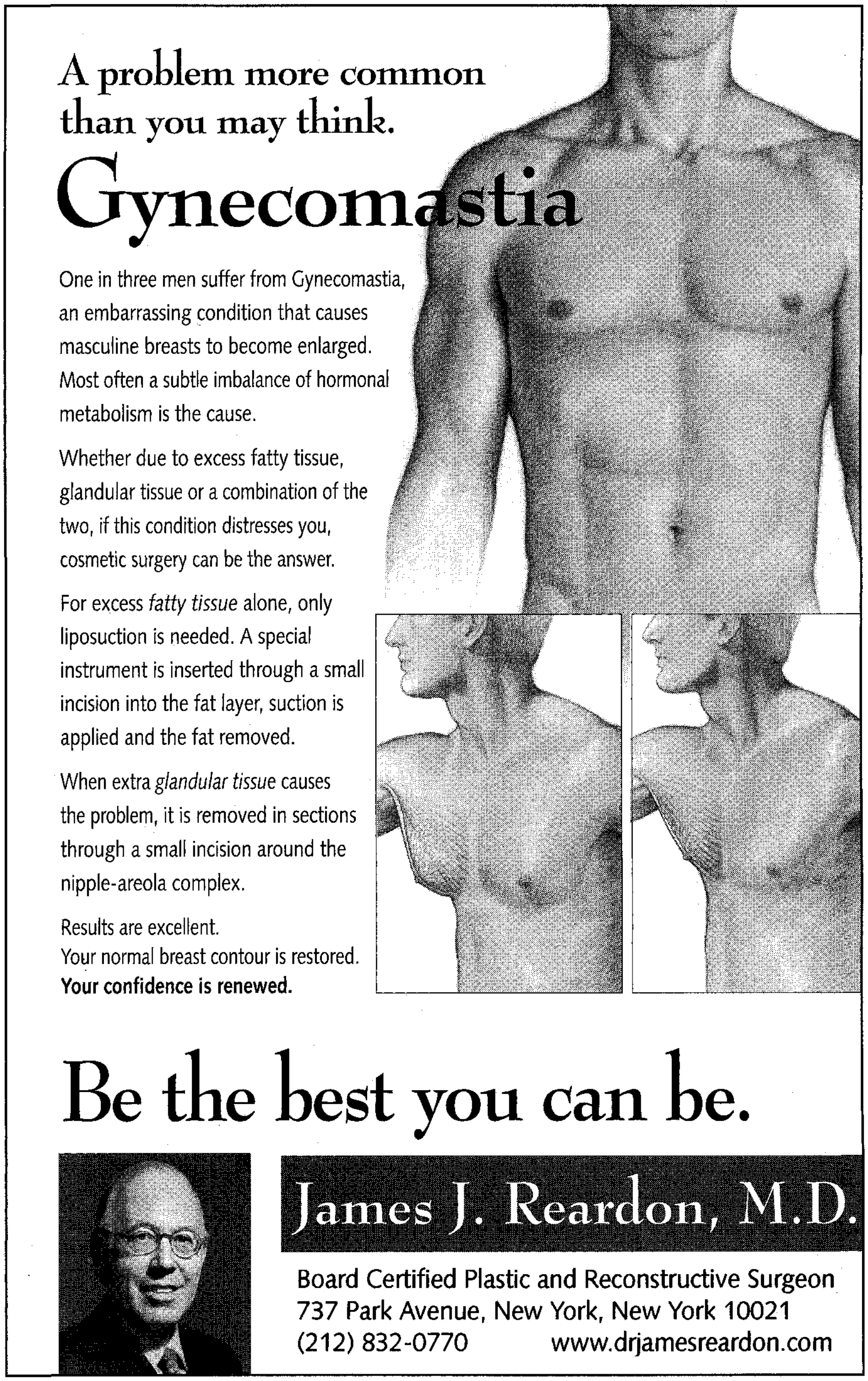
lobster hot pot with burnt-orange-and-saffron dashi is as sexy a stew as anything the Witches of Eastwick could conjure, if that table of eight next to you is "just having drinks" and behaving accordingly. Why tout the mistral-clean scent of a citrus-spiked ahi if a booth crammed with six is merely splitting a molten chocolate cake ("with a candle, please; it's for her birthday") and advising, "Maybe we'll have something later, when the others come."

One expects the tumult and smoke downstairs. One would be naïve to hit anywhere on Lower Park and expect otherwise. (The same rude shock of success is sideswiping Todd English's fans across the street when they first enter Olives.) But when a lusciously tender venison loin smoked on birchwood and served with a snappy pistachio-nut ragout is priced at $32, and a hearty duck breast with skin that crackles like a hickory fire comes in at $26, who wants to sit next to those who think they're poolside at the Delano?

That's why you must go, ascend, infiltrate, and usurp, drive the Cosmo-scented hordes downstairs where they can flourish or be fondled if they so choose. That way, there may even be room for chef Citron's talent to rise—if only to the top of the stairs. Think of the taking of Aleutia as a sit-in where they serve terrific seared sea scallops and succulent slow-basted salmon, and where you will not be moved until you've had Citron's delicious meyer-lemon meringue. Follow me, and let us hope that Aleutia will overcome. ■


Wrap-up: Aleutia's lobster and crab in rice paper.

Aleutia (220 Park Avenue South, at 18th Street; 212-529-3111). Lunch, Mon.-Fri. noon-2:30 P.M.; dinner, Mon.-Wed. 5:30-11 P.M., Thurs.-Sat till 11:30 P.M. Appetizers, $10 to $16; entrées, $25 to $32. A.E., M.C., V.



A problem more common than you may think.

Gynecomastia

One in three men suffer from Gynecomastia, an embarrassing condition that causes masculine breasts to become enlarged. Most often a subtle imbalance of hormonal metabolism is the cause.

Whether due to excess fatty tissue, glandular tissue or a combination of the two, if this condition distresses you, cosmetic surgery can be the answer.

For excess *fatty tissue* alone, only liposuction is needed. A special instrument is inserted through a small incision into the fat layer, suction is applied and the fat removed.

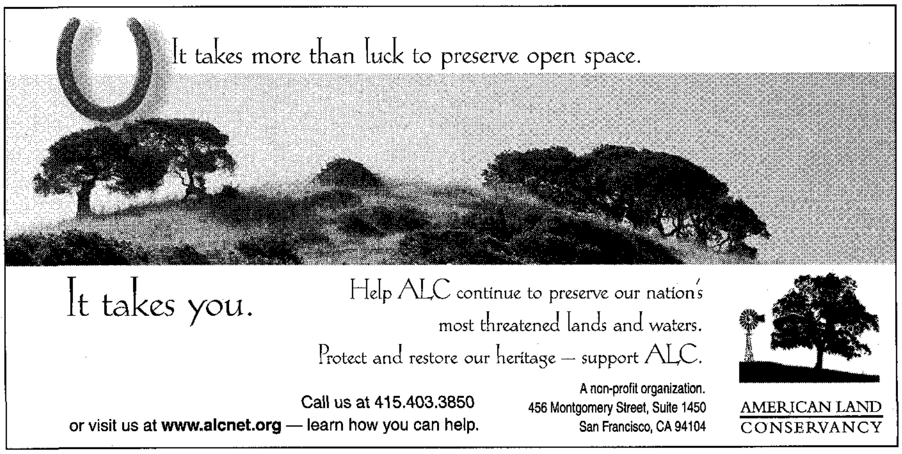
When extra *glandular tissue* causes the problem, it is removed in sections through a small incision around the nipple-areola complex.

Results are excellent.
Your normal breast contour is restored.
Your confidence is renewed.

Be the best you can be.

James J. Reardon, M.D.

Board Certified Plastic and Reconstructive Surgeon
737 Park Avenue, New York, New York 10021
(212) 832-0770 www.drjamesreardon.com



It takes more than luck to preserve open space.

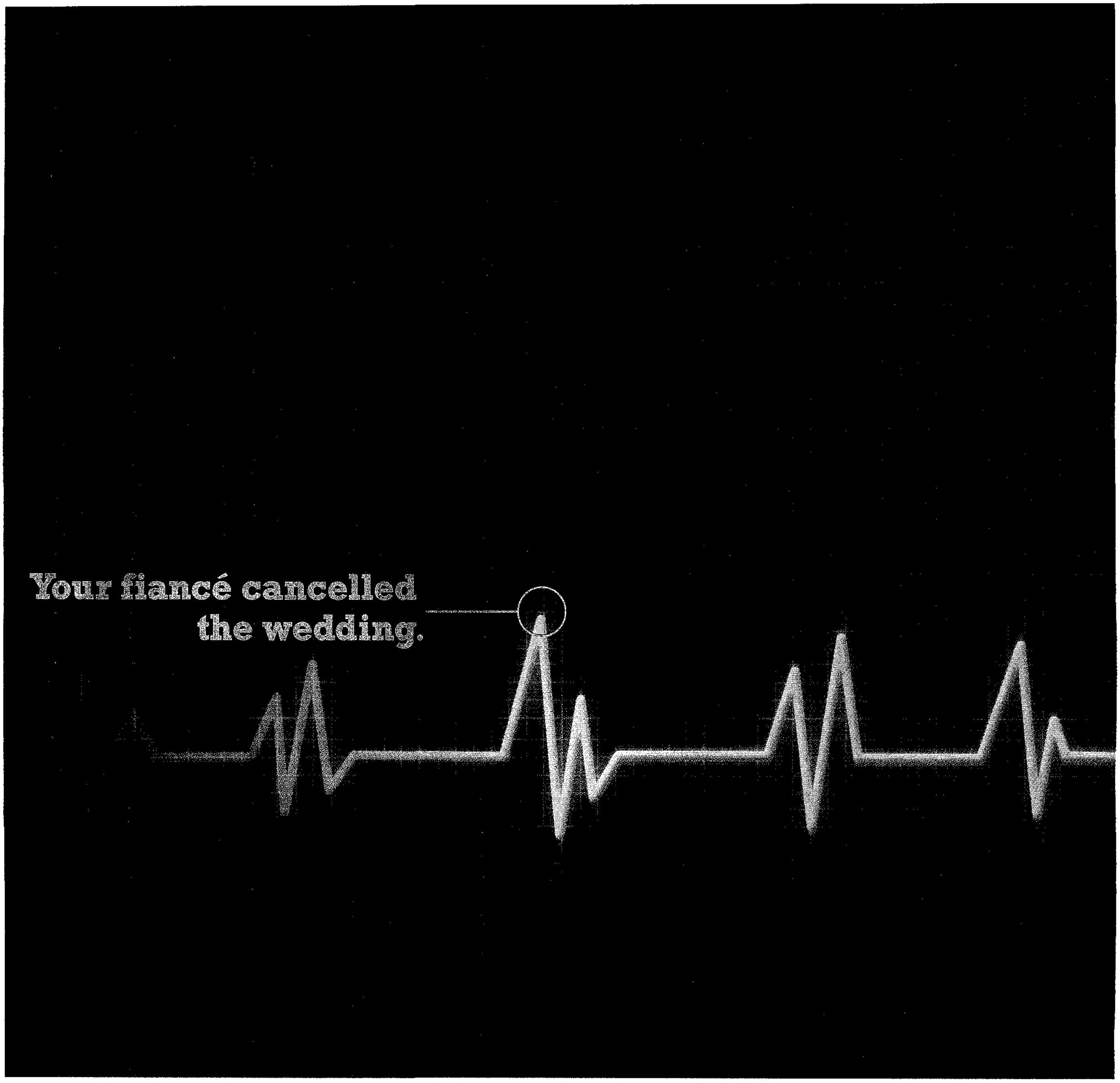
It takes you.

Help ALC continue to preserve our nation's most threatened lands and waters.
Protect and restore our heritage — support ALC.

Call us at 415.403.3850
or visit us at **www.alcnet.org** — learn how you can help.

A non-profit organization.
456 Montgomery Street, Suite 1450
San Francisco, CA 94104

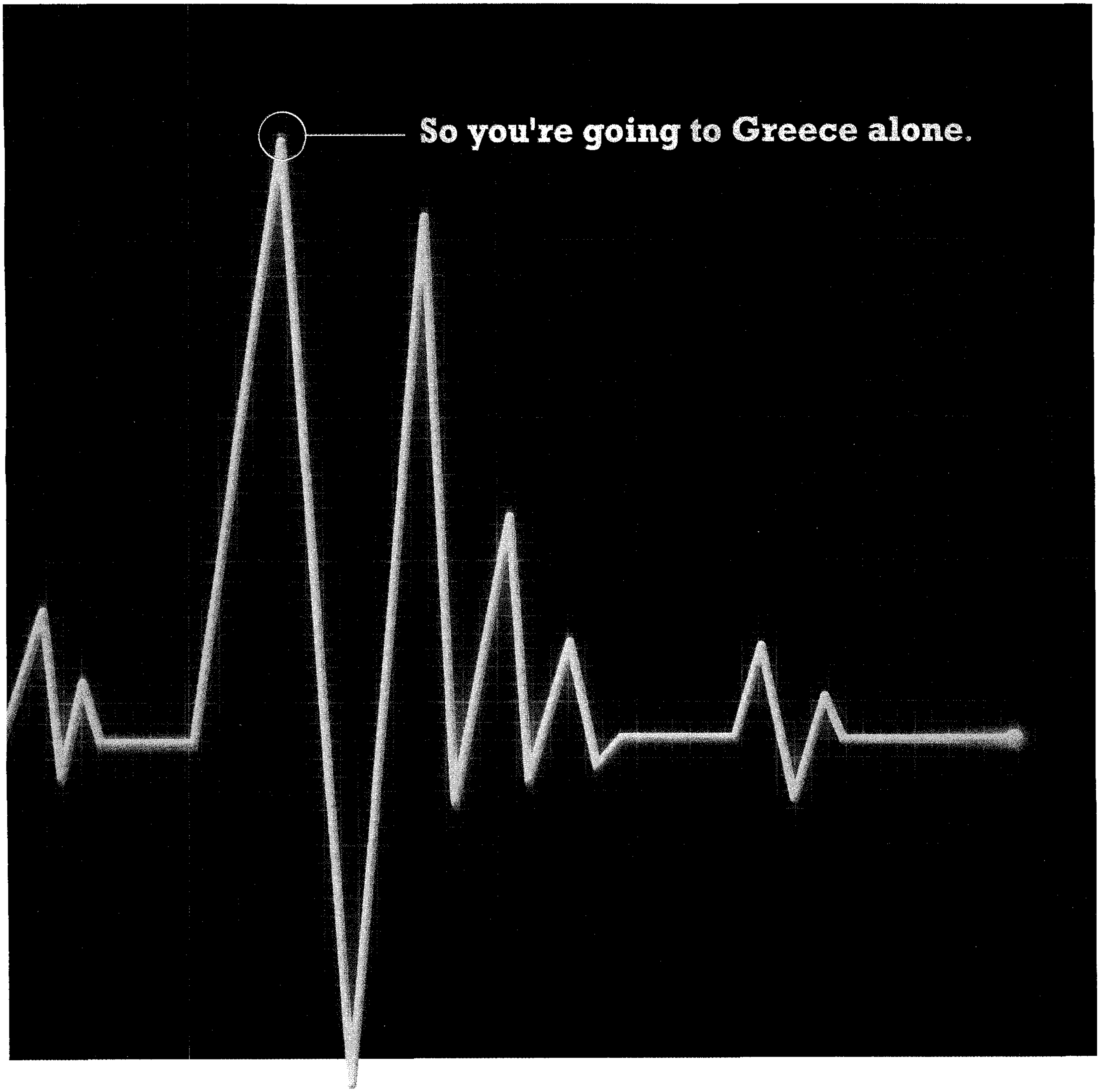
AMERICAN LAND CONSERVANCY


Your fiancé cancelled the wedding.

If you love to travel you should check out our many travel sites, like gogreece.about.com. It's loaded with information about yacht cruises, ancient sites, nude beaches...basically anything a traveler could ever want, or need. And that's just one of over 50,000 topics we cover. Each one with its own group of loyal enthusiasts. So what's your passion? We probably share it.

About, About.com, The About logo and The Human Internet are trademarks of About.com, Inc. All rights reserved.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED


So you're going to Greece alone.

gogreece.About.com
The Human Internet™

Advertisement

Valentine's Day

BONDÍ
7 West 20th Street
212.691.8136

"Casanova's Other Passion." Come and enjoy a version of Bondi's Casanova menu from Casanova's memoirs from February 14-17. Dinner is $60 p.p., with a complimentary glass of Champagne. Call for reservations and seating. Visit www.bondi-ny.com.

CAFÉ BOTANICA AT THE ESSEX HOUSE
160 Central Park South
212.484.5120

Café Botanica at the Essex House presents an unforgettable Valentine's candlelight dinner on February 14. Award-winning Chef Robert Bagli has created an exquisite four-course menu that will concentrate on traditional French cuisine for this evening. Café Botanica offers romantic dancing to live music under picturesque views of beautiful Central Park. $75 p.p. including a glass of Champagne. Reservations required.

CHELSEA BISTRO & BAR
358 West 23rd Street
(bet. 8th & 9th aves.)
212.727.2026

Fireplace, Candlelight, Elegant, Romantic Parisian ambiance. Their award-winning (**New York Times) Chef celebrates Love with an exquisite "Romance in Three Courses" Valentine's Day dinner. "An Unforgettable Evening"... complete with Loving care. Winner: "The Best Bistro in NY," "Best of Excellence Award", and "The Most Romantic Restaurant." $55 p.p.

HALCYON RESTAURANT AT THE RIHGA ROYAL HOTEL
151 West 54th Street
(bet. 6th & 7th aves.)
212.468.8888

Romance is on the menu with offerings from pearl point oysters on granite de citron with osetra caviar, salad of romantic hearts—palm, artichokes, and romaine—Valentine's salad of raddichio, enoki mushrooms, radishes, pink snapdragons to Chateaubriand for two. Finish with a marriage of chocolate tart and poached pear.

MONTPARNASSE
230 East 51st Street
(bet. 2nd & 3rd aves.)
212.758.6633

Celebrate Valentine's Day in this "Romantic French Brasserie..." What *Zagat* 2001 calls "True Parisian ambiance... with excellent dishes and lovely service." Enjoy a three-course prix-fixe menu which includes dishes for sharing, chocolate-dipped strawberries and long-stem roses. $42 p.p. Reservations required from 5:30-11:30 p.m.

SET ET POIVRE
853 Lexington Avenue
(bet. 64th & 65th sts.)
212.517.5780

Romance your Valentine in the casual elegance of this cozy bistro. Savor the country style cuisine with a three-course prix-fixe dinner for $26.95 or try the a la carte menu featuring duck magret, sirloin steak au poivre, or grilled salmon. Reservations please. For more information, visit Seletpoivrenyc.com.

WORLD YACHT DINING CRUISES
Pier 81
West 41st Street
& the Hudson River
212.630.8100

Spend an enchanting evening of romance aboard one of the most romantic places in Manhattan, World Yacht. Cupid has prepared a delicious four-course dinner with a "sweet surprise" for dessert. Enjoy special "love potion" cocktails such as *Valentine Royale* and *Coconut Kiss*. Dance the night away to a live band and view the magical, ever-changing city skyline.

special advertising section

LOVE LINES

It's Valentines Day!

Ah, Valentine's Day, the holiday that centers on romance. Whether you are celebrating with that special someone, or with a group of friends, we have compiled an intriguing array of shops and Web sites, spas and salons, restaurants, and beverages, that are sure to help you make the night memorable. No matter whom you treat, remember to treat yourself – cupid would approve!

Beverly Hood Allen / Creative Services Director   Christy Casamassima / Editor   Bolle Design / Creative   Sharon Levinsohn / Writer   Lory Conklin / Research

A Grand Gesture

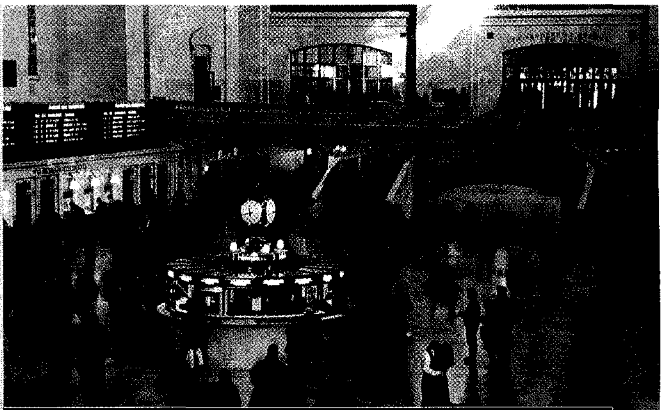
If you are looking for a true Valentine destination, head over to **Grand Central Terminal**. This newly renovated wonder will seduce your senses as well as your palate. The beautifully restored Sky Ceiling, with its heavenly constellations, is a visual treat.

With over 50 specialty shops, you can find anything your heart desires under one roof. No Valentine's Day would be complete without an aromatic selection of blooms (Flowers on Lexington and Dahlia), delectable sweets (Godiva Chocolatier, Li-Lac Chocolates, and Neuhaus Boutique), and delicate lingerie (Pink Slip). L'Occitane and Origins have wonderful potions and lotions, Posman Books contains myriad tomes of poetry, art, and romance, and Michael Eigen Jewelers has a multitude of sparklers.

Food-lovers can choose from over 18 eateries in the dining concourse, including Two Boots (crispy crust pizza), Shoebox Café (Southern specialties), Zócalo (Mexican cuisine), Mendy's Kosher Delicatessen, Masa Sushi, and Junior's Restaurant (world-famous cheesecake). If you prefer to create a romantic meal at home, head to the Grand Central Market, with over 14 individual purveyors of fresh fish, poultry, meats, cheeses, and accoutrements. Grande Harvest Wines not only stocks a fabulous selection, but offers a knowledgeable staff to advise you.

How do I love thee?
Let me count the ways.
I love thee to the depth
and breadth and height
my soul can reach...

ELIZABETH BARRETT BROWNING



grand central terminal

If fine dining suits you, there are three fabulous choices. Both Michael Jordan's The Steak House NYC and Métrazur (with New American cuisine) feature balcony dining, while the Oyster Bar & Restaurant (on the lower level of the concourse) provides stellar views. Top your evening off at The Campbell Apartment (also on the balcony) for an after-dinner drink in sumptuous surroundings.

Before leaving, enter the Valentine's Day Contest at Grand Central for a chance to win one of 50 pairs of tickets to the hit musical *Aida*.

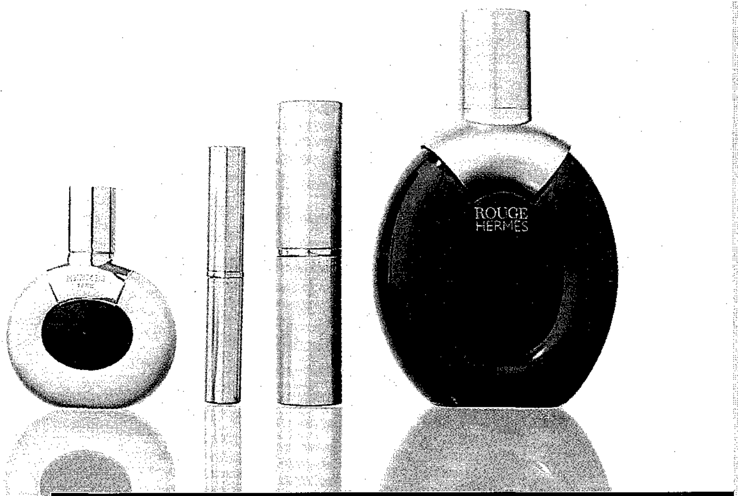
(42nd Street and Park Avenue, 340-2210; www.grandcentralterminal.com.)

Barneys Bonanza

Barneys New York has been captivating shoppers since first opening in Manhattan in 1923. While this luxury specialty store has grown by leaps and bounds, with stores all over the globe, they have maintained their dedication to quality, style, and service. Furthermore, Barneys has been committed, on an ongoing basis, to discovering and developing new fashion designers – this was the store that brought the designs of Giorgio Armani to America in 1976.

There is truly something for everyone on your Valentine's Day list – and don't forget to treat yourself. The savvy merchandisers behind this industry leader have come up with gifts that will tantalize, delight, and surprise.

Since Valentine's Day inspires new lingerie, consider a sexy bra and panty set, in red or fuchsia, which features color-coordinated crystal trim on the bra. The panties each feature a single heart with an arrow, outlined in crystals (red bikinis, fuchsia thong). Another item, which reflects the sentiment of the holiday, is a red, V-neck, short-sleeved T-shirt with the phrase viva el'amor painted in silver. An 18k gold miniature dog tag, on red silk thread, is the perfect accessory. Of

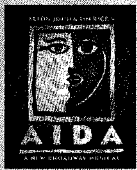


rouge hermès at barneys new york

GRAND CENTRAL
YOUR DESTINATION FOR VALENTINE'S DAY GIFTS AND SO MUCH MORE

FIFTY SPECIALTY STORES, THREE EXQUISITE RESTAURANTS, THE DINING CONCOURSE, GRAND CENTRAL MARKET, AND EVEN A MUSEUM

Celebrate Black History Month at Grand Central by Attending the Gospel Choir Competition on Saturday, February 17 in Vanderbilt Hall



© Hyperion

WIN ONE OF 50 PAIRS OF TICKETS TO ELTON JOHN & TIM RICE'S AIDA

Entry Forms and Rules Are Available in All Participating Grand Central Stores and Restaurants

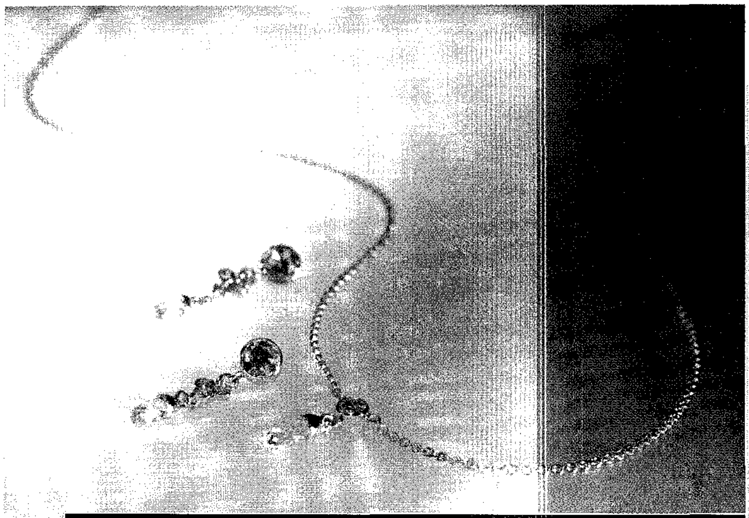
No purchase is necessary. Contest runs from February 1 through February 18, 2001.

Metropolitan Transportation Authority
www.mta.nyc.ny.us

George E. Pataki
Governor, State of New York

E. Virgil Conway
Chairman, MTA

GRAND CENTRAL
42nd Street and Park Avenue
www.grandcentralterminal.com



"romance" at gallery eclectic

course, the perennial Valentine's choice is perfume. Popular now is Rouge, the new scent from Hermès.

Set his heart aflutter, with natty ties by Ermenegildo Zegna, which feature red hearts on a woven silk background of navy or pink – a nice alternative to holiday boxer shorts – or a pair of heart-shaped cuff links.

Chelsea Passage, Barneys home and gift section, is full of specialty items. There are heart-shaped perfume bottles (purple, aqua, and pink), silver-plated heart-shaped frames, pewter frames with a heart chime, a pewter heart bottle stopper, heart-shaped bud vases (pink, chartreuse, purple, and turquoise), a large heart-shaped pillow that sports je t'aime, a set of four lavender-scented sachets (in red and pink), and a box of pink soap petals in a clear square box. Memorable at-home celebrations call for new stemware and glasses. There are red iridescent martini glasses, red cut crystal water and highball glasses and ruby and platinum Champagne flutes. (Madison Avenue at 61st Street, 826-8900; www.barneys.com.)

Name that Jewel

Owner Catherine Angiel, of **Gallery Eclectic**, names most of the beautiful pieces of jewelry in her shops. This creative designer specializes in tasteful jewelry crafted of diamonds and other precious stones. She explains, "We carry hip, chic pieces that are not so trendy that you could not wear them in 10 years. We are devoted to timeless chic." Consider earrings of briolette (three-dimensional round) drop diamonds that hang from rose-cut diamonds, on lever backs, with a matching necklace. Both pieces are named "Romance," (pictured above) and are available in white gold or platinum. The "Love" necklace features bezel-set round diamonds, on a cable chain of white gold or platinum, with a bezel-set heart-shaped diamond in the center. The "Happiness" necklace has alternating diamonds and small pearls, with a heart-shaped dangling pendant (gold or platinum) in the center. A lovely selection of unisex hand-hammered rings, of 22k gold and platinum, and a wide array of pieces are compelling. (43 Greenwich Ave., between Sixth and Seventh avenues, 924-4314; 27 Main St., Southampton, NY, 631-287-0463.)

A Sterling Choice

Devotees of superb sterling silver jewelry and specialty items no longer have to fly across the pond to get a fix. Thankfully, **Links of London** opened their first domestic outpost in Gotham in July 2000. This inviting shop features an impressive array of hallmarked sterling silver – all at the highest grade of 96.5 percent – along with an 18k gold collection.

links of london

True to its name, this smart shop features over 250 pair of cuff links. The designs range from whimsical (fish, frogs, golf) to formal (ovals, perfect for monogramming), with a multitude of enamels and a jewel collection. Tie slides, collar stays, a hairbrush with boar bristles, and a wide choice of desk accessories make choices more difficult.

If heart-shaped objects quicken your pulse, there are delicate, puffy lockets, textured gold and matte silver pendants with gold heart-shaped toggles, key rings and paperweights, boxes and pillboxes, and a "starter" charm bracelet. The latter is an open-linked bracelet with one silver heart and a T-bar clasp. Every purchase is beautifully gift-wrapped in their signature cream colored boxes (with black piping) and coordinating grosgrain ribbon. For Valentine's Day, all gifts will be placed in heart-shaped raspberry shopping bags and may even be hand-delivered in a red Bentley. (535 Madison Ave., between 54th and 55th streets, 588-1177; www.linksoflondon.com.)

All that Glitters

After logging on to **millenniumdiamond.com** you will agree that diamonds are a girl's best friend. This top-drawer Web site features an exceptional array of exquisitely cut, high-quality diamonds, including loose stones and diamond

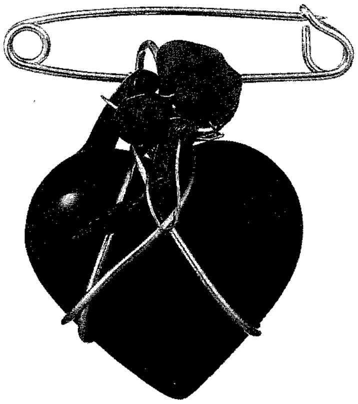
millennium diamond.com

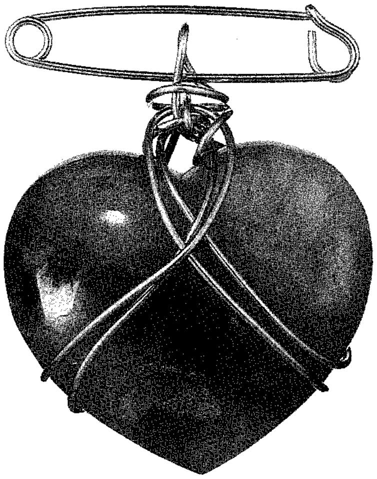
stud earrings, at substantial savings. Best of all, each diamond (most are between one-half to 10 carats) comes with a report from the Gemological Institute of America or the American Gemological Society, which is available for viewing online. The site also certifies each diamond that they sell.

"When it comes to Valentine's Day, diamonds are always appropriate. Quality diamonds are a joy to wear and they last forever," notes owner Orith Wadell.

This unique site stands apart from the competition. The owners have over 50 years of experience in the diamond business and they are dedicated to providing beauty, quality, and service. While they offer a 30-day unconditional guarantee, returns are virtually non-existent. The site is also educational (the Four Cs and beyond) and includes a sophisticated search option. Customer service is superb – e-mails and phone calls are answered. If you buy a diamond here, you also receive a Tiffany-style solitaire mounting, with a four- or six-prong platinum head, gratis. Another bonus: you can have your diamond laser-inscribed with a love note. (589 Fifth Ave. at 48th Street, consultations by appointment only, 1-800-206-8656.)

♥ GIVE GOOD GIFT ♥





meet
KAZUKO
the high priestess
of crystal jewelry
and preview her one-of-one
healing sculptures

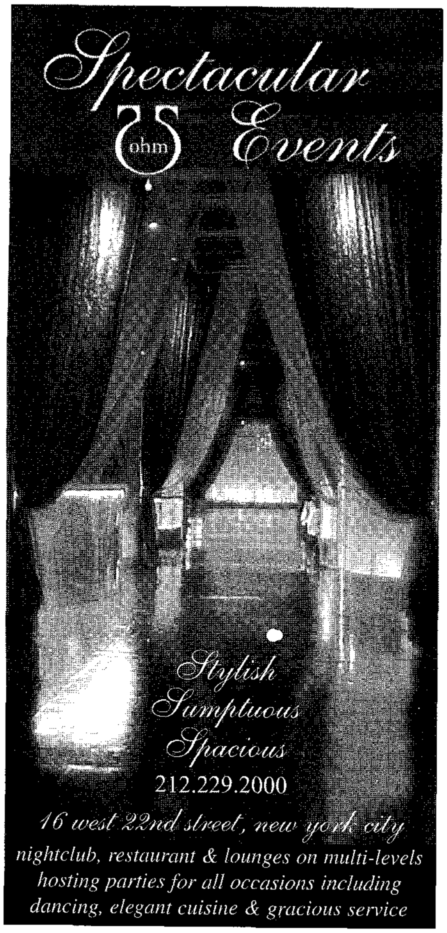
Thursday, February 13th
2pm - 5pm
212 826 8900

gold and mother of pearl
heart pin $265

gold and bloodstone
heart pin $605

gold and ocean fluorite
heart pin $635

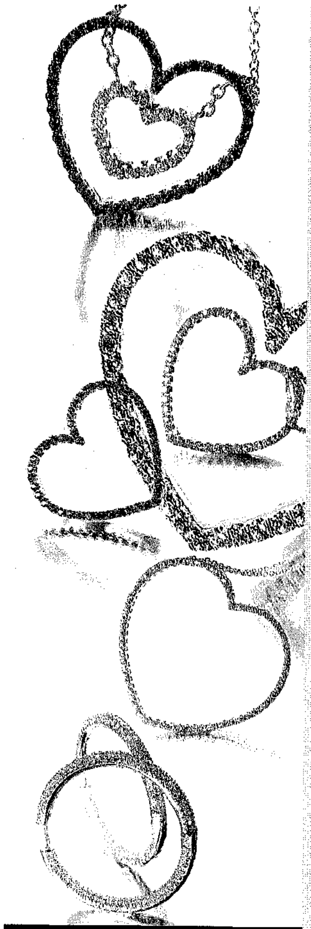
BARNEYS
NEW YORK
Madison and Sixty-First 212 826 8900


Spectacular Events
ohm

Stylish
Sumptuous
Spacious
212.229.2000
16 west 22nd street, new york city
nightclub, restaurant & lounges on multi-levels
hosting parties for all occasions including
dancing, elegant cuisine & gracious service

水
Mizu
Sushi

29 East 20th Street
bet. Broadway & Park Avenue
212 505-6688



"vogue" wedding ring originals

The Color of Love

At **Wedding Ring Originals**, every day is Valentine's Day. Here, romantic inspiration comes in many forms. Choose from an exciting assortment of fine jewelry—from vintage-inspired engagement and wedding rings to a dizzying array of one-of-a-kind earrings, bracelets, and necklaces. For Valentine's Day, these colorful sapphires and eye-catching diamonds are all perfectly matched and set in 18k white gold heart-shaped necklaces. The delicate eternity earrings are rounded to form a complete circle of diamonds, representing everlasting love. (674 Lexington Ave., 751-3940, 1-800-522-1175 outside New York; www.weddingrings.com.)

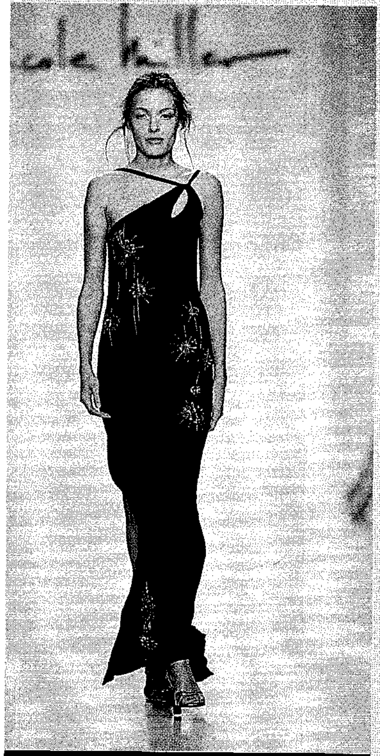
Dressed to the Nines

If you need something to wear for that special Valentine's date, **Nicole Miller** has what you need. Known as the woman who created the little black dress Miller now offers a wide range of styles, including red dresses for Valentine's Day.

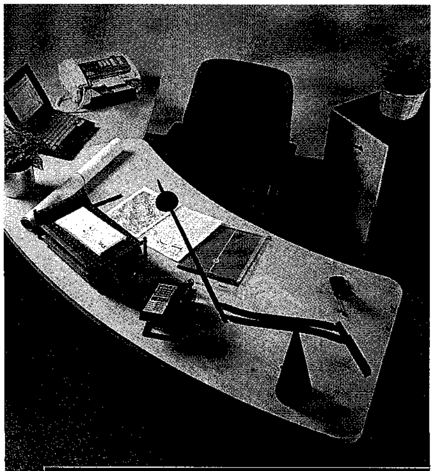
Once you step into one of this savvy designer's boutiques, you will note that choice is the operative word. A beautiful selection of both long and short dresses are offered in a multitude of fabrics, including satin, chiffon, silk georgette, crepe, and matte jersey. You can also choose a style that truly flatters your figure, such as off the shoulder, strapless, sleeveless, – even dresses with beaded or rhinestone spaghetti straps.

Color reigns supreme, with ruby, coral, lavender, periwinkle, and olive sharing the spotlight this season. These wonderful hues are also played out in separates – you may want to pair a lush cashmere sweater with pearl buttons and a short (or long) matching satin skirt for a pretty, monochromatic look. There are evening bags and shoes to complement every ensemble.

A multi-colored heart motif (in red, pink, fuchsia, lavender, and white) is played out on silk scarves, neckerchiefs, and men's ties. (780 Madison Ave., 288-9779; 134 Prince St., 343-1362; Americana Manhasset, 516-869-6266; The Mall at Short Hills, 973-218-0911; www.nicolemiller.com.)



nicole miller



techline studio

Interior Motives

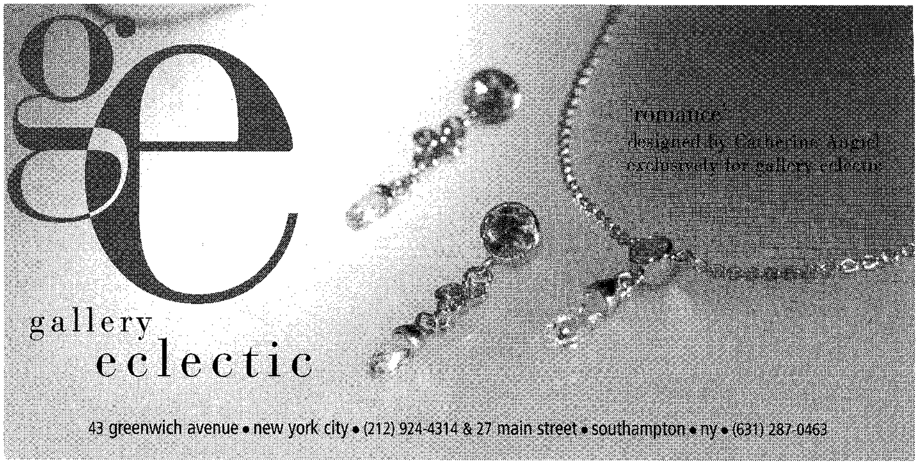
Give a truly unique Valentine's gift – the absence of clutter – thanks to the professionals at **Techline Studio**. President/architect Gavin Bromell and his talented staff of interior designers have been solving storage and furniture needs since 1987. They concentrate on providing design solutions through modular systems of streamlined furniture that reflect classic, contemporary styling. While Techline's emphasis is on work and home offices, bedrooms (for adults and children), and a wealth of storage solutions (including entertainment centers) there are other enticing items, including a wall of storage. Bromell explains, "Everything is cut to fit your space. Our designers meet with you, discuss your needs, and create design drawings. Our personally tailored solutions maximize your space and make stunning design statements." Crews of uniformed installers make sure that all of the pieces fit perfectly, and are expertly adept at dealing with uneven walls and pesky pipes. (35 E. 19th St., between Park Avenue South and Broadway, 674-1813, 1-800-697-7573; www.techlinestudio.com)

877.777.9363 www.nicolemiller.com Jewelry by: M&J Savitt

nicole miller

AMERICANA MANHASSET, LONG ISLAND 516.869.6266 • ATLANTA, LENOX SQUARE 404.261.0202
BETSY JENNEY BOSTON 617.536.2610 • BETSY JENNEY NEWTON CENTRE 617.332.4111
BOCA RATON, FLORIDA 561.361.6414 • BIRMINGHAM, ALABAMA 205.879.7575
BIRMINGHAM, MICHIGAN 248.433.0393 • CHICAGO, OAK STREET 312.664.3532
LA JOLLA, SAN DIEGO 858.454.3434 • MEMPHIS, TENNESSEE 901.753.2601
NEW ORLEANS, LOUISIANA 504.828.1925 • NEW YORK CITY, MADISON AVENUE 212.288.9779
NEW YORK CITY, SOHO 212.343.1362 • ORLANDO, FLORIDA 407.628.0400
PHILADELPHIA AT THE BELLEVUE 215.546.5007 • PHILADELPHIA, MAIN STREET 215.930.0307
SAN FRANCISCO, CALIFORNIA 415.398.3111 • SEATTLE, WASHINGTON 206.839.0708
SHORT HILLS, NEW JERSEY 973.218.0911 • SOUTH BEACH, FLORIDA 305.535.2200
TOOTSIES, DALLAS 214.696.9993 • TOOTSIES, HOUSTON 713.629.9990
TOOTSIES, SAN ANTONIO 210.822.4440 • VENETIA'S CITY BOUTIQUE, PITTSBURGH, PA 412.454.9400
WASHINGTON DC, TYSONS GALLERIA 703.821.1630 • WEST HOLLYWOOD, CALIFORNIA 310.652.1629
WEST PALM BEACH, FLORIDA 561.655.5303

SAKS FIFTH AVENUE
NEW YORK CITY

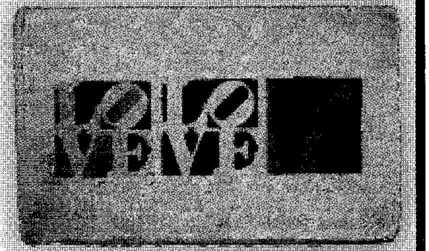


ge
gallery
eclectic

romance
designed by Catherine Angiel
exclusively for gallery eclectic

43 greenwich avenue • new york city • (212) 924-4314 & 27 main street • southampton • ny • (631) 287-0463

For Lovers of Art
Robert Indiana's
LOVE
Welcome Mat



A special Valentine's offer,
now only $25.00
To order, call 212-570-3614
or visit our website at
www.whitney.org
for this and other
LOVE mats and gift items.

Whitney Museum of American Art
945 Madison Avenue at 75th Street
New York, NY 10021
WHITNEY

Where To Go
Before and After
the Show.
MARTINI'S

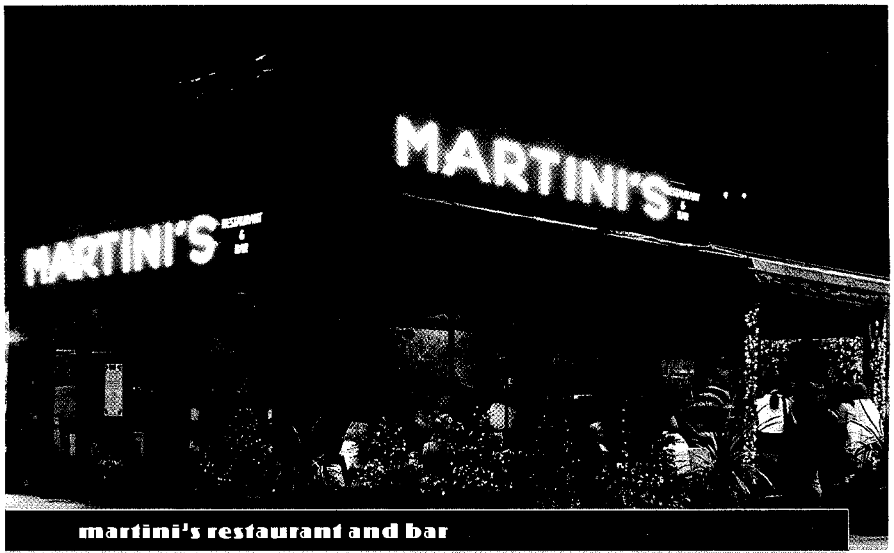
Martini's Restaurant offers patio dining under a canopy of lights nestled in the very heart of the Theater District. Savor rustic Italian cuisine with a California twist created by celebrated chef Richard Krause.

Martini's extensive menu is the civilized way to begin your theater evening or the best place for your curtain call–with prices so fair they deserve a standing ovation.

Casual dining in the heart
of the theater district.
MARTINI'S RESTAURANT AND BAR

810 Seventh Ave. at 53rd Street
RIESE RESTAURANTS (212) 767-1717

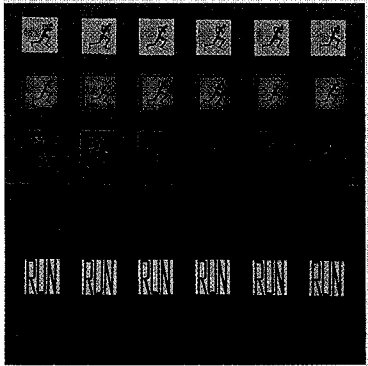
© 1997 The Riese Organization Corporate Group.
Riese Restaurants is a service mark of The DR One Corp.



martini's restaurant and bar

Art on Your Sleeve

Stroll through the **Whitney Museum of American Art** with the one you love – or find a new love interest while you are there. Either way, it is wonderful to leave the city behind, and view some fabulous creations. This progressive museum's retrospective by Sol LeWitt (a conceptual artist who specializes in geometric sculptures and unusual drawings), runs until February 25. Find your favorite works of art in their two permanent collections, entitled "Hopper to Pollock and Pollock to Today." Pop into Sarabeth's at the Whitney for delicious Valentine treats, including heart-shaped sandwich cookies (filled with her famous jams) that have been dipped in chocolate, and hand-painted heart cookies with edible gold and pearl decorations. These can be boxed for an edible present. The gift shop at the Whitney is also brimming with wonderful choices, including doormats, with artist Robert Indiana's well-known love design; a silk scarf which states "Money can buy you love," designed by Barbara Kruger; heart-shaped magnets, pushpins, erasers, and vanilla-scented glycerin soaps; books and videotapes; and artistic Valentine's Day cards. (945 Madison Ave., between 74th and 75th streets, 570-3676; www.whitney.org, open Tues. – Thurs., Sat., and Sun., 11 a.m.– 6 p.m., Friday, 1 – 9 p.m.)



sol lewitt at the whitney museum

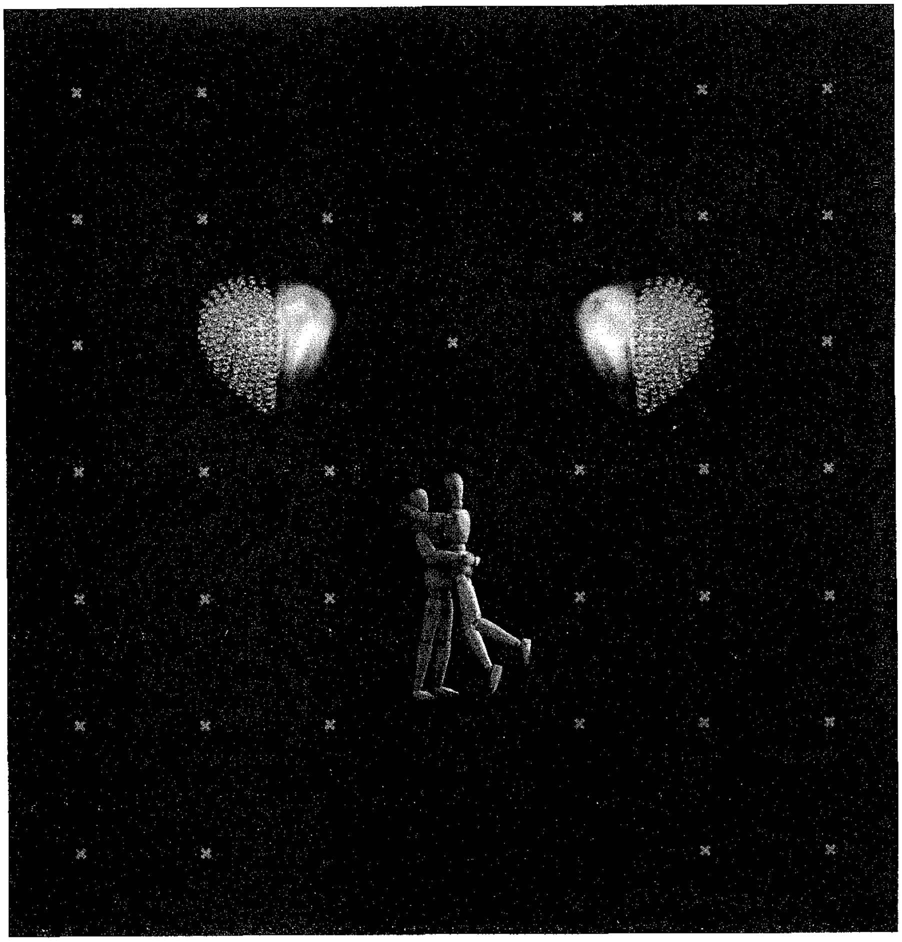
Italian with a Twist

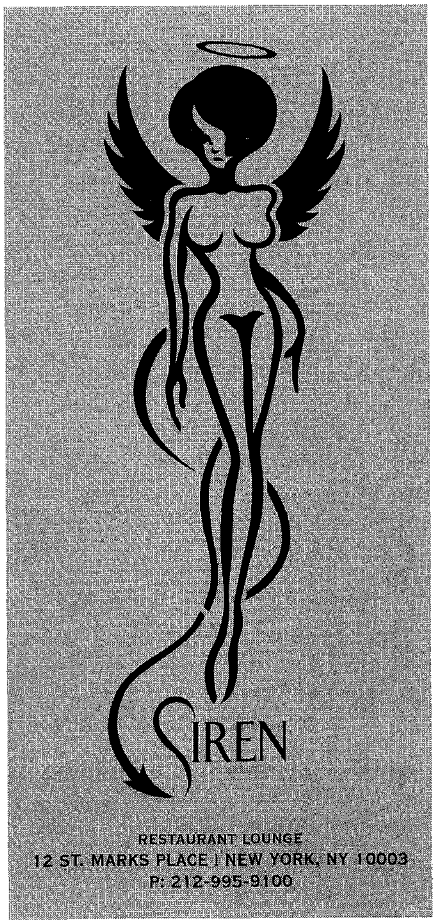
For a memorable Valentine's feast, head to **Martini's Restaurant and Bar** in the Theater District, and dine in Manhattan's largest all weather patio cafe. Celebrated chef Richard Krause, of Spago fame, turns out delicious Italian cuisine (from an open kitchen) with both Californian and Asian twists. His seductive Valentine's menu features a host of memorable dishes. Tempting appetizers, like crisp potato pancakes with crème fraîche and three caviars, and chanterelle mushroom soup with toasted goat cheese croutons, are a wonderful way to begin your meal. Memorable main courses include twin steamed lobsters with sticky rice and steamed clams (in a Chinese black bean sauce), and grilled double veal chops with wild mushroom sauce. No celebration is complete without a sinfully seductive dessert – the chocolate mousse martini is a confection of dark chocolate mousse and whipped cream, served in a chocolate martini glass. This four-course prix fixe menu, for $48 per person, includes a glass of Champagne or any specialty martini for each diner. Their extensive martini menu is another perk – try the Vanilla Hazelnut Martini, with Stolichnaya Vanilla Vodka and Frangelico, or the Bellini Martini, with Absolut Citron Vodka, white peach puree, and fresh lemon garnish. All martinis are served in a two-part glass, which separates the drink from the ice. (810 Seventh Ave. at 53rd Street, 767-1717; www. RieseRestaurants.com.)

On a Roll

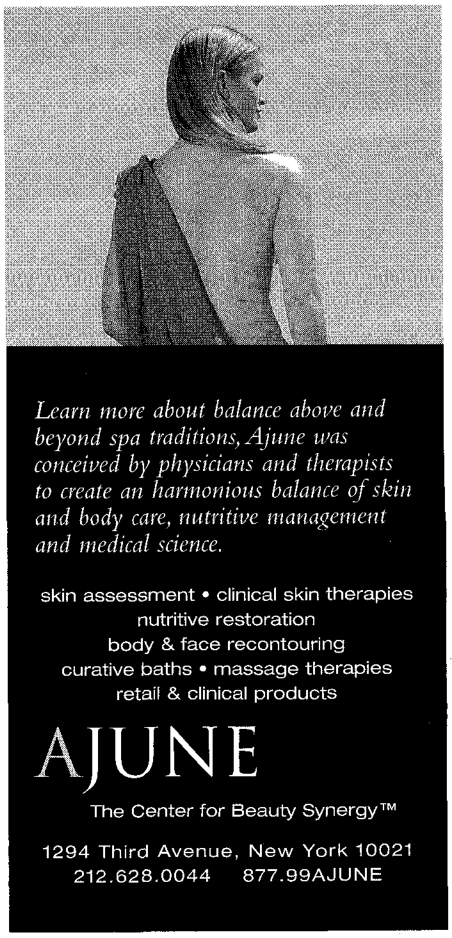
Say arigato to **Mizu Sushi**, a delightful new Japanese eatery from husband-and-wife-team Kathy and Michael Wong (who also own the Thai and

mizu sushi





SIREN
RESTAURANT LOUNGE
12 ST. MARKS PLACE | NEW YORK, NY 10003
P: 212-995-9100



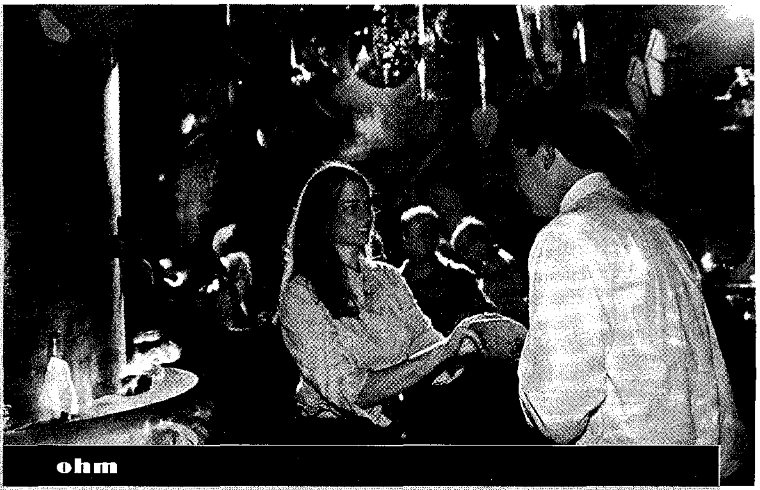
Learn more about balance above and beyond spa traditions, Ajune was conceived by physicians and therapists to create an harmonious balance of skin and body care, nutritive management and medical science.

skin assessment • clinical skin therapies
nutritive restoration
body & face recontouring
curative baths • massage therapies
retail & clinical products

AJUNE
The Center for Beauty Synergy™

1294 Third Avenue, New York 10021
212.628.0044 877.99AJUNE

Start a tradition.
CAVIT
A VITE AD VITAM
for Valentine's Day
CAVIT COLLECTION 2000
PINOT GRIGIO
DELLE VENEZIE
INDICAZIONE GEOGRAFICA TIPICA
PRODUCT OF ITALY
© Palm Bay Imports, Inc. Boca Raton. FL 33487
It's all about taste.
www.palmbayimports.com

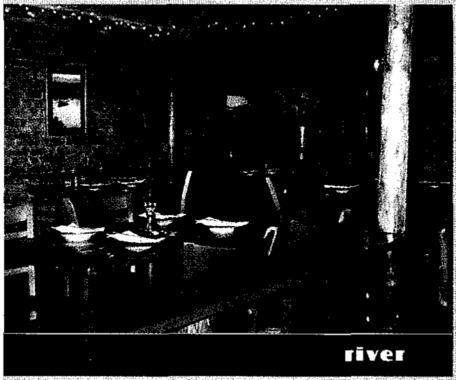


ohm

Vietnamese restaurant River on the Upper West Side). Grab your heart's desire and dive in to their extraordinarily fresh, melt-in-your-mouth sushi and sashimi a la carte, or as entrees. Mouthwatering rolls include the Crazy Roll (spicy tuna with tempura flakes and caviar inside, regular tuna outside); the Green Dragon (cucumber and eel inside, avocado outside); the Orange Dragon (cucumber and eel inside, salmon outside); and the Spider Roll (soft shell crabs). The master sushi chef, with over 25 years of experience in Japan, creates healthy portions that are pleasing to the eye as well as the taste buds. The cozy atmosphere is buoyed by warmly lit rice paper screens and candles. An attentive staff is eager to please. (29 E. 20th St., between Broadway and Park Avenue South, 505-6688.)

Say Ohm

Ohm is an eclectic mix of elements, with a two-story discotheque, three bars, three lounges, and two dining areas. Even the name of this luxurious nightspot reflects a combination theme, mixing the scientific term for a unit of electricity with a common yoga mantra, suggesting a distinct blend of spiritual and electrical energy. The interior elements are visually appealing. Plush upholstered furnishings are interspersed with landmark columns and industrial artifacts. A long, winding copper-coated bar is lit to appear as if it is floating along the edge of the main dance floor. Special events director Nanette Gordon has created a special Valentine's Day celebration, *Ohm is Where the Heart Is*, with an aphrodisiac-themed menu. She states, "Couples and singles can come celebrate the day, have a delicious dinner, and dance the night away." (16 W. 22nd St., between Fifth and Sixth avenues, 229-2000; www.ohmnyc.com)



river

Asian Stream

River, another notable eatery from restaurateurs Kathy and Michael Wong, serves delectable Thai and Vietnamese dishes with substance and style. Dressed in bamboo, from the walls to the bar, this inviting jungle setting is the perfect backdrop for the Wong's fresh, savory dishes. Treat your Valentine to scrumptious entrees like seafood curry, grilled pork chops (marinated with honey, ginger, and lemongrass), basil chicken, garlic shrimp, and crispy whole red snapper with tamarind sauce (perfect to share). No visit is complete without an order of pad thai – almost every table orders this dish. The open kitchen affords a front row seat to the culinary masters at work. (345 Amsterdam Ave., between 76th and 77th streets, 579-1888.)

Siren Song

One of the newest additions to the local dining and entertainment scene is also one of the most creative. **Siren** is a suave supper club which features clever acts along with an exciting New American menu. French, in aesthetic preparation, small dishes are built around a larger entree. A subtly lit room, filled with date palms and blue velvet banquettes and booths, is the perfect place to relax and celebrate the day. Talented chef Patrick Fromm (formerly of Pacific East and Ponte's) devised *A Valentine's Love Fest* for those who are single or settled. Couples, as well as groups of friends, can indulge

siren

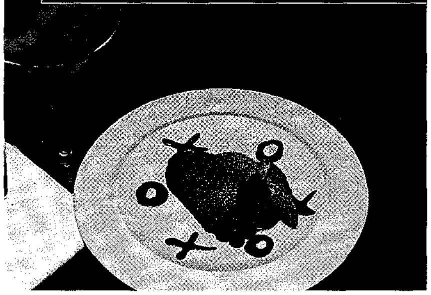


Photo: Nick Narvaez

The Perfect Marriage

a gorgeous certified diamond
and money left over for the sports car

MILLENNIUMDIAMOND.COM

With over 50 years of experience as diamond wholesalers
offering the finest selection of GIA and AGS
certified diamond jewelry at extraordinary savings

800-206-8656 212-752-8127

problem.Solved
storage • organization • technology

Organizing your workplace is our challenge. By listening carefully and designing creatively, we will provide smart home office and storage solutions. *Call for your free brochures.*

800 697 7573

techline.Studio
workplaces for home and business

showroom 35 East 19th Street
www.techlineStudio.com

Thai / Vietnamese Cooking
Restaurant / Bar
345 Amsterdam Ave.
at West 76th Street, NYC
212 579-1888

GIVE THE GIFT
SPA LUXURY
Recommended by Cosmo, Vogue, Allure, Harper's Bazaar, W, NY Times, Marie Claire, Town & Country

SAPPHIRE GIFT
Massage, Manicure & Pedicure
Facial or Glycolic Treatment,
Spa Lunch & Crushed Seaweed Soap
(reg. $224) **Now $190**

HOTTIE GIFT
Hot Body Buff, Steaming Oxygen
Facial, Warm & Wild Paraffin
Manicure, Hot Lava Stone Massage,
Spa Lunch, Seaweed Soap
(reg. $282) **Now $230**

ANUSHKA
day * spa
Beautifully Wrapped Gift Certificates
212 355 6404
Townhouse 241 East 60th Street
www.anushkaonline.com
Delivery Available: Overnight $19.50-2nd Day $10

Important news for women with short, flat or thinning hair.

Before
After

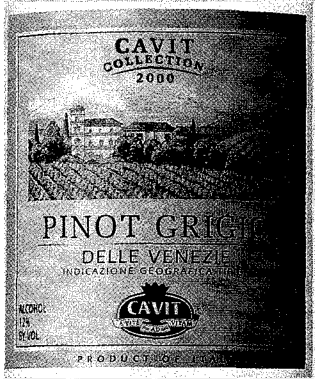
Hair Blending® – is an amazing process of adding one single real hair at a time to your natural growth. Hair Blending works with any type of hair regardless of how much you have. With our exclusive **Blending Strand®** anyone can run their fingers through your hair. You'll swim, shower and live with the hair you've always wanted.

SEQUENCE™
It's a good feeling!
Toll Free 1-888-BLEND-88 ext. 81
(1-888-253-6388)

in this prix fixe treat ($65 per person), which includes the choice of a glass of Champagne or specialty elixir (Cupid's Arrow, Psyche's Kiss) along with one smaller dish, one larger dish, and one sweet. The heart-shaped chocolate soufflé, with fruits rouges, and strawberry gelato, is divine. The acts (at 8, 9, and 10 p.m.) revolve around romantic themes, interspersed with music. Siren's Seven Deadly Sins drink menu includes Vanity, Lust, Greed, Envy, Gluttony, Rage, and Sloth – you choose! (12 St. Marks Place, between Second and Third avenues, 995-9100.)

Toast Romance

What Valentine's Day celebration would be complete without fine wines and Champagnes? Thank goodness for **Cavit Wines** from Northern Italy's Trentino region. Located in the foothills of the beautiful Dolomite Alps, Cavit accounts for approximately 70 percent of this province's wine production. Standouts include Cavit's Pinot Grigio. "It's just perfect — crisp, dry, and light, with a subtle fragrance. It is the most popular pinot grigio in America," notes senior vice president Mike Petteruti. Cavit's Pinot Noir has a pronounced fruity flavor. This full-bodied wine is perfect with red meats, pasta, and flavorful dishes.



cavit wines

When it comes to tiny bubbles, look to Marwood Ruby Spumante, also from Italy's Trentino region. This new, immensely appealing sparkling red wine features the inviting aromas and luscious flavors of blackberries and wild blueberries. Another exceptional libation is Gosset Champagne Grand Rose NV. Produced in Ay, France, this pale pink Champagne is fruity and dry, with a generous bouquet. Gosset, founded in 1584, is a small producer of luxury Champagne, But what it lacks in volume, it more than makes up for in quality. It is the oldest wine house in the region and has a dedicated following. (1-800-872-5622; www.palmbayimports.com.)

Body Beautiful

Ajune: **The Center for Beauty Synergy** offers a compelling combination of aesthetic and clinical care in a tranquil Upper East Side retreat. Founder and medical director Dr. Mauro C. Romita (a well-known Manhattan plastic surgeon) established Ajune in 1999, in order to provide total body and skin care. This peaceful oasis is bathed in neutral colors. Soft music plays overhead, while numerous candles and gentle incense inspire tranquility. The offerings are numerous and range from facials (the jade version inspires positive energy), to massage, and body treatments, to clinical treatments (including Botox and collagen injections, glycolic peels, liposuction, and sclerotherapy).

Three fetching Valentine's Day packages are sure to inspire. The Couples Romance Package focuses on togetherness, with his-and-hers hydrotherapy, ginger massages, and Ajune's Valentine Elixir. Simple Indulgence for Her includes a Champagne facial,

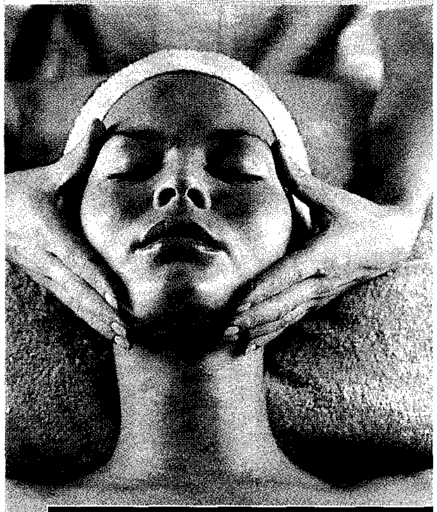
Two souls with
but a single thought,
Two hearts that
beat as one.

E.F.J. MUNCH-BELLINGHAUSEN

aromatherapy massage, and a makeup application. Rejuvenate Your Man features back radiance, hot stone Eastern influence, and a Champagne cocktail. (1294 Third Ave., between 74th and 75th streets, 628-0044; www.ajune.com.)

Indulge Your Hottie

For a luxurious session of pampering that is sure to relax you and your valentine, head to **Anushka Day Spa & Cellulite Clinic**. Tucked away in a charming townhouse on the Upper East Side, this testimony to the good life specializes in personal care services that de-stress, tone, and revitalize. Gift your mate (or indulge together) with "The Hottie" – four hours of sizzling spa magic. This special gift includes a Hot Body



anushka day spa

who says you can't be perfect?

completely bare introduces epifacial™

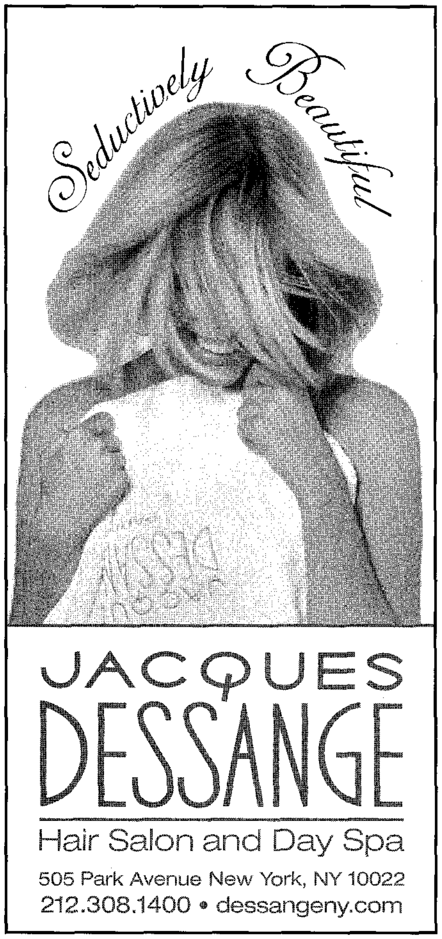
the improved alternative to laser. eliminate broken capillaries, wrinkles, lip lines, rosacea, acne scars and sun damage. absolutely NO downtime!

cb completely bare

12 chase rd, scarsdale 914.713.0200
764 madison ave, nyc 212.717.9300
www.completelybare.com

epilight permanent hair reduction next generation of laser

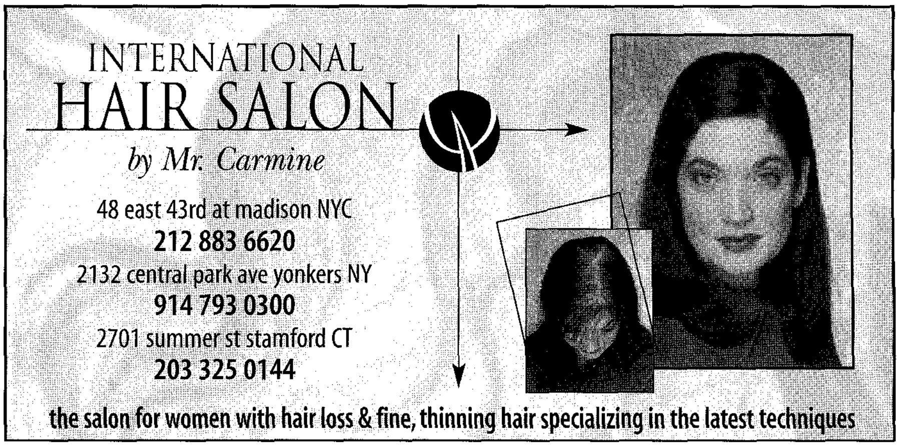
techno face & breast lift · wax-brazilian
micro-dermabrasion · european facials


Seductively Beautiful

JACQUES DESSANGE

Hair Salon and Day Spa

505 Park Avenue New York, NY 10022
212.308.1400 • dessangeny.com


INTERNATIONAL HAIR SALON

by Mr. Carmine

48 east 43rd at madison NYC
212 883 6620
2132 central park ave yonkers NY
914 793 0300
2701 summer st stamford CT
203 325 0144

the salon for women with hair loss & fine, thinning hair specializing in the latest techniques

Theater
Kids
Movies
Critics
Museums

cue

Music
Nightlife
Art
Restaurants

HAVEN'T GOT A
CUE
WHAT TO DO TONIGHT?
Turn to CUE, NEW YORK's weekly guide to Culture and Upcoming Events.
NEW YORK

Buff, Steaming Oxygen Facial, Warm and Wild Paraffin Manicure, Hot Lava Stone Massage (basalt lava stones relax and stimulate muscles), spicy spa lunch, and crushed seaweed soap to take home. Need that extra edge? Anushka says, "To look as sexy as you feel in your sleekest Valentine teddy, try our Model's Secret Slimmer, our hottest body contouring quick fix. A combination of treatments tone and tighten skin, promote lymphatic drainage, and help alleviate water retention." Another popular service, dedicated to quick body toning, is Bye-Bye Bloat, which includes an aroma steam detoxification, followed by a seaweed body wrap and a thigh massage. (241 E. 60th St., between Second and Third avenues, 355-6404; www.anushkaonline.com.)

> *I love you, not only for what*
> *you are, but for what*
> *I am when I am with you.*
>
> ROY CROFT

All to You

The accent is decidedly French at **Jacques Dessange**. This two-story salon is dedicated to hair (up a winding staircase to the second level), as well as spa services, with a popular day spa on the main floor. When it comes to les cheveux, the staff is fluent in styling, cutting, coloring, and extensions — they all have been trained at in-house schools in Paris or New York. The roster at this inviting day spa is long and varied, including facials (the clay version is new), massages, body wraps and treatments, along with manicures and pedicures. Create your own package, for your special Valentine, or choose from their inviting menu. Their two-and-a-half-hour Day of Calm includes a facial, body exfoliation followed by clay treatment and massage, shampoo, and hairstyle. The five-and-a-half-hour Day in Paradise includes a facial, body massage, manicure, pedicure, haircut and style, makeup application, and lunch. All services include a complimentary makeup touch-up. (505 Park Ave. between 59th and 60th streets, 308-1400; www.dessangeny.com.)

Hair Today

If you want to tackle hair loss, or simply want hair extensions for Valentine's Day, head to **International Hair Salon**. Co-owners Mr. Carmine and Angelo David specialize in providing attractive solutions for women who have damaged and thinning hair. "We have created an atmosphere that is comfortable and inviting. We specialize in hair replacement, with natural hair, through a variety of unique methods, including hair weaves, monofilament micro-attachments, and bonding procedures. We also offer over a dozen volumizing techniques."

Integrating natural hair with a client's existing tresses, results in improved appearance and self-esteem. Hair extensions, of the finest quality, are also popular. Additionally, this salon offers an assortment of natural wigs and hairpieces, as well as top-flight haircuts, styling, and coloring. (48 E. 43rd St., between Madison and Vanderbilt avenues, 883-6620; 2701Summer St., Stamford, CT, 1-203-325-0144; 2132 Central Ave., Yonkers, NY, 1-914-793-0300; www.internationalhairsalon.com.)

jacques dessange

Hair's the Thing

"Having a healthy head of hair is sexy, chic, and alluring – it also adds to a youthful appearance," explains Elline Surianello, owner of **LeMetric Hair Center for Women**. Driven by her own personal hair loss experience, she developed the LeMetric® hair replacement system, over a 15-year period. Surianello and her staff specialize in solving hair loss problems for clients, by replacing their hair with hand-tied natural hair, through a painless and non-surgical process. Every client receives a complimentary makeup application to match her new look. (124 E. 40th St., Suite 601, between Park and Lexington avenues, 986-5620, 1-800-217-9052; www.lemetric.com.)

Hair and Now

For a hair-raising treat, owner Dino Dondiego, and his talented staff at **Sequence**, can add real human hair to your existing locks through an advanced, non-invasive procedure that only requires one consultation and one visit. "I invented the Hair Blending® procedure that duplicates how natural hair grows out of your head. By adding real hair, one strand at a time, we are able to blend the hair in with your own for an evenly dispersed, balanced look. No matter which way you brush your hair, or move, your hair will always look natural." Brushing, styling, showering – even swimming is a breeze thanks to Dondiego's special technique, linking hairs strand by strand. This service is equally suited to men and women and is absolutely painless. Monthly maintenance appointments are suggested. (106 Grand Ave., Englewood, NJ, 1-888-253-6388; www.sequencehair.com.)

Look as Young as You Feel

Eliminate unwanted body or facial hair, or other facial imperfections (such as sun damage and fine lines) for Valentine's Day at **completely bare**. This cutting-edge spa/skin center combines relaxation with new technology in a sophisticated townhouse filled with French furnishings. Owner Cindy Barshop explains, "We provide permanent hair reduction and correct skin imperfections with no down-time." The EpiLight™ system consists of an intense pulsed light source, referred to as the next generation of laser. This process is customized, based on your hair and skin color, and the depth and texture of your hair follicle. This painless procedure also eliminates ingrown hairs and fosters smooth, clear skin. The EpiFacial™ eliminates age spots, sun damage, and hyper-pigmentation, diminishes Rosacea and broken capillaries, while increasing collagen in the skin. All contributing to a more youthful appearance. If you prefer waxing, a gentle French version is less painful. This salon also offers Micro-Dermabrasion, Botox, and collagen treatments, and techno face-lifts and breast lifts. (764 Madison Ave., between 65th and 66th streets, 717-9300; 12 Chase Road, Scarsdale, NY, 914-713-0200; www.completelybare.com.)

ONLY A WOMAN WHO HAS SUFFERED WITH THINNING HAIR COULD HAVE CREATED A METHOD THIS AMAZING.

You're going to love LeMetric. Through years of research and development. I have created the only customized method of hair replacement exclusively for women. using natural, high quality hair you can do anything with. Wash it. style it. blow it. color it. swim in it. Live in it and enjoy a lifestyle you never dreamed possible. My salon offers the ultimate in privacy and exclusive service.

Discover LeMetric. It will change your life. I know it changed mine.

LeMetric

AS SEEN ON "GOOD MORNING AMERICA"
LeMetric Hair Center - 124 East 40th Street -
Suite 601 - New York - NY - 10016
Telephone - 212-986-5620 or 1-800-217-9052
Facsimile - 212-986-5614 or
visit our website at www.lemetric.com

Movies

Edited by Derek de Koff

This Week's Releases

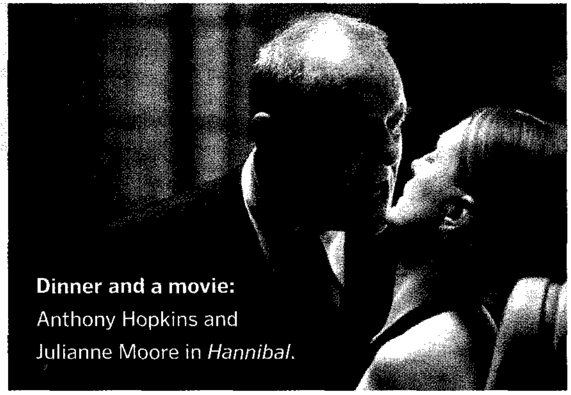
Hannibal
Anthony Hopkins reprises his role as Hannibal Lecter in this follow-up to 1991's *Silence of the Lambs.* Julianne Moore takes up Clarice Starling's badge. (2 hrs. 10 mins.; R) • Opens 2/9.

Journey to the Sun
A naïve boy from western Turkey (Newroz Baz) and a member of the Kurdish rebel underground from the East begin an unlikely friendship and a journey toward the Iraqi border. (1 hr. 44 mins.; NR) • Opens 2/9.

Saving Silverman
Two friends try to stop their buddy from marrying the wrong woman. Starring Jason Biggs, Amanda Peet, and Neil Diamond as himself. (1 hr. 31 mins.; NPG-13) • Opens 2/9.

Signs & Wonders
A troubled husband (Stellan Skarsgård) bounces back and forth between his wife in Greece (Charlotte Rampling) and a mistress in America (Deborah Kara Unger). (1 hr. 48 mins.; NR) • Opens 2/9.

The Taste of Others
A successful businessman (Jean-Pierre Bacri) becomes immersed in the world of theater only to be gleefully taken advantage of by a cavalcade of artists. (1 hr. 52 mins; NR) • Opens 2/9.


Dinner and a movie: Anthony Hopkins and Julianne Moore in *Hannibal.*

New Films

★ Almost Famous
Cameron Crowe's sweetly engaging coming-of-age movie is set mostly in 1973, and it's about a 15-year-old rock journalist, played by Patrick Fugit, who hooks up with a touring, Led Zeppelin–ish band in order to write a cover story about them for *Rolling Stone.* (Rainer; 9/18/00) (1 hr. 45 mins.; R) • The Screening Room.

Antitrust
Ryan Phillippe and Tim Robbins star in this paranoid fantasy about the sinister workings of a multi-billion-dollar computer firm. (1 hr. 48 mins.; PG-13) • UA Union Square; AMC Empire 25 Theatres; UA Movies at Sheepshead Bay; UA Astoria.

★ Before Night Falls
Javier Bardem gives an astonishing performance as the gay Cuban literary exile Reinaldo Arenas, who in 1990 died from AIDS. Julian Schnabel directs, and he combines an extraordinary range of emotional colorations. (Rainer; 1/8/01) (2 hrs. 13 mins; R) • CC Angelika Film Center; Clearview's Chelsea; CC Cinemas 1, 2, 3; Lincoln Plaza Cinemas.

Billy Elliot
A striking miner's son furtively studies ballet. The film is such a prodigious feat of four-hankie engineering that Julie Walters's fierce performance as the boy's dancing instructor may get lost in the suds. (Rainer; 10/23/00) (1 hr. 40 mins.; R) • CC Village East; AMC Empire 25 Theatres; CC Eastside Playhouse; Kew Gardens Cinemas; North Shore Towers.

★ Cast Away
Tom Hanks plays a FedEx systems engineer who is stranded on a remote and uninhabited island in the South Pacific in this Robert Zemeckis movie. The filmmakers are trying for an anthem in praise of the human spirit, and the starkness of the situation is too powerfully drawn to sustain the uplift. (Rainer; 12/25/00) (2 hrs. 17 mins.; PG-13) • Battery Park City Cinema; UA Union Square; CC Murray Hill Cinemas; Clearview's Chelsea West; AMC Empire 25 Theatres; Clearview's Ziegfeld; Clearview's First & 62nd St.; Clearview's Olympia; Bay Plaza; Concourse Plaza; Whitestone; Linden Boulevard Multiplex; Pavilion; UA Movies at Sheepshead Bay; Kaufman Astoria Cinema; UA Crossbay II; UA Movies at Bayside; UA Movieworld; Atrium; UA Hylan Plaza; UA Movies at Staten Island; YWCA Cine-Club.

★ Charlie's Angels
Cameron Diaz, Drew Barrymore, and Lucy Liu play the new generation of Angels in this daffy, spirited remake. (Rainer; 11/7/00) (1 hr. 43 mins.; PG) • CO Worldwide Cinemas.

Chocolat
Juliette Binoche plays the owner of a chocolate shop whose candies bewitch a small town. (1 hr. 41 mins.; PG-13) • Battery Park City Cinema; CC Angelika Film Center; Loews Kips Bay Theatre; AMC Empire 25 Theatres; CC Cinemas 1, 2, 3; Sony Lincoln Square; Clearview's Cobble Hill; Kaufman Astoria Cinema; Atrium; UA Movies at Staten Island.

★ Chunhyang
The veteran Korean director Im Kwon Taek renders a masterful take on an eighteenth-century folk tale. The story is recounted by a pansori singer who belts out the plot with verve. (Rainer; 1/08/01) (2 hrs.; NR) • Quad Cinema; Lincoln Plaza Cinemas.

★ Crouching Tiger, Hidden Dragon
This Ang Lee movie is a ravishing martial-arts romance with sequences as magical as anything in the movies. Chow Yun-Fat and Michelle Yeoh star as great warriors and friends with a deep, unspoken ardor for each other. In Mandarin, with English subtitles. (Rainer; 12/11/00) (; R) • Battery Park City Cinema; CC Angelika Film Center; Clearview's Chelsea; Loews Kips Bay Theatre; Loews Astor Plaza; UA Gemini; Lincoln Plaza Cinemas; Magic Johnson Harlem USA; Concourse Plaza; Whitestone; BAM Rose Cinemas; Clearview's Cobble Hill; Linden Boulevard Multiplex; UA Movies at Sheepshead Bay; Kaufman Astoria Cinema; UA Crossbay; UA Movieworld; UA Movies at Staten Island.

Double Take
Orlando Jones stars as a banker framed for laundering money who unwittingly exchanges passports with a man who's an actual criminal (Eddie Griffin). (1 hr. 28 mins.; PG-13) • AMC Empire 25 Theatres; Loews 84th Street; Magic Johnson Harlem USA; New Coliseum; Nova; Bay Plaza; Concourse Plaza; Whitestone; Linden Boulevard Multiplex; Ridgewood; UA Movies at Sheepshead Bay; Kaufman Astoria Cinema; UA Crossbay; UA Movieworld; UA Movies at Staten Island.

Dr. Seuss' How the Grinch Stole Christmas
Jim Carrey is the live-action embodiment of Dr. Seuss's Christmas grump. (1 hr. 30 mins.; PG) • CO Worldwide Cinemas; Kew Gardens Cinemas.

Dude, Where's My Car?
Ashton Kutcher and Seann William Scott co-star in this raunchy road film à la *Road Trip.* (1 hr. 41 mins.; PG-13) • CO Worldwide Cinemas.

The Emperor's New Groove
Eartha Kitt, Sting, and David Spade lend their voices

Opening

You Can't Ignore the Signs

The central character of Jonathan Nossiter's ***Signs & Wonders*** *is one conflicted guy:* Alec Fenton (Stellan Skarsgård, pictured, with Charlotte Rampling) is a married American living in Athens who abruptly leaves his wife (Rampling) to join his mistress (Deborah Kara Unger) in America. Once there, he instantly pulls a one-eighty and falls *back* in love with his wife, begging for forgiveness from her and their two children. But she's already shacking up with a political activist (Dimitris Katalifos) who has unwittingly involved the family in numerous attempts on his life. This all sounds like fodder for a tepid soap opera—except for the fact that Alec attributes all this drama to a host of esoteric, superstitious signals far too weighty to explain here. Begins February 9.

Photographs: top, by Phil Bray; bottom, courtesy of Strand Releasing.

Ground Rules

These brief reviews, where noted, are condensed versions of reviews by Peter Rainer. Stars (★) denote current releases that New York recommends, ranging from best-of-the-year picks to worthy curios to flawed movies with one outstanding element. Reviews are followed by the names of theaters where the film is playing.

to this animated fable about an ancient diva with witchy powers—with Kitt, of course, in the leading role. (1 hr. 12 mins.; G) • CC Village East; AMC Empire 25 Theatres; Magic Johnson Harlem USA; Sony Lincoln Square; Bay Plaza; Concourse Plaza; Whitestone; Linden Boulevard Multiplex; UA Astoria; Atrium; UA Movies at Staten Island.

Faithless
Liv Ullmann directs but does not appear in this drama of the anguish of infidelity scripted by Ingmar Bergman. Lena Endre plays an actress who jettisons her marriage with a famous conductor, played by Thomas Hanzon, in order to pursue his best friend, a director, played by Krister Henrikkson, standing in for Bergman himself. (Rainer; 2/5/01) (2 hrs. 22 mins.; NR) • UA Union Square; Lincoln Plaza Cinemas.

The Family Man
Nicolas Cage stars as an investment banker who has the chance to see how life would've been different if he'd married his college sweetheart. (1 hr. 41 mins.; PG-13) • Loews State.

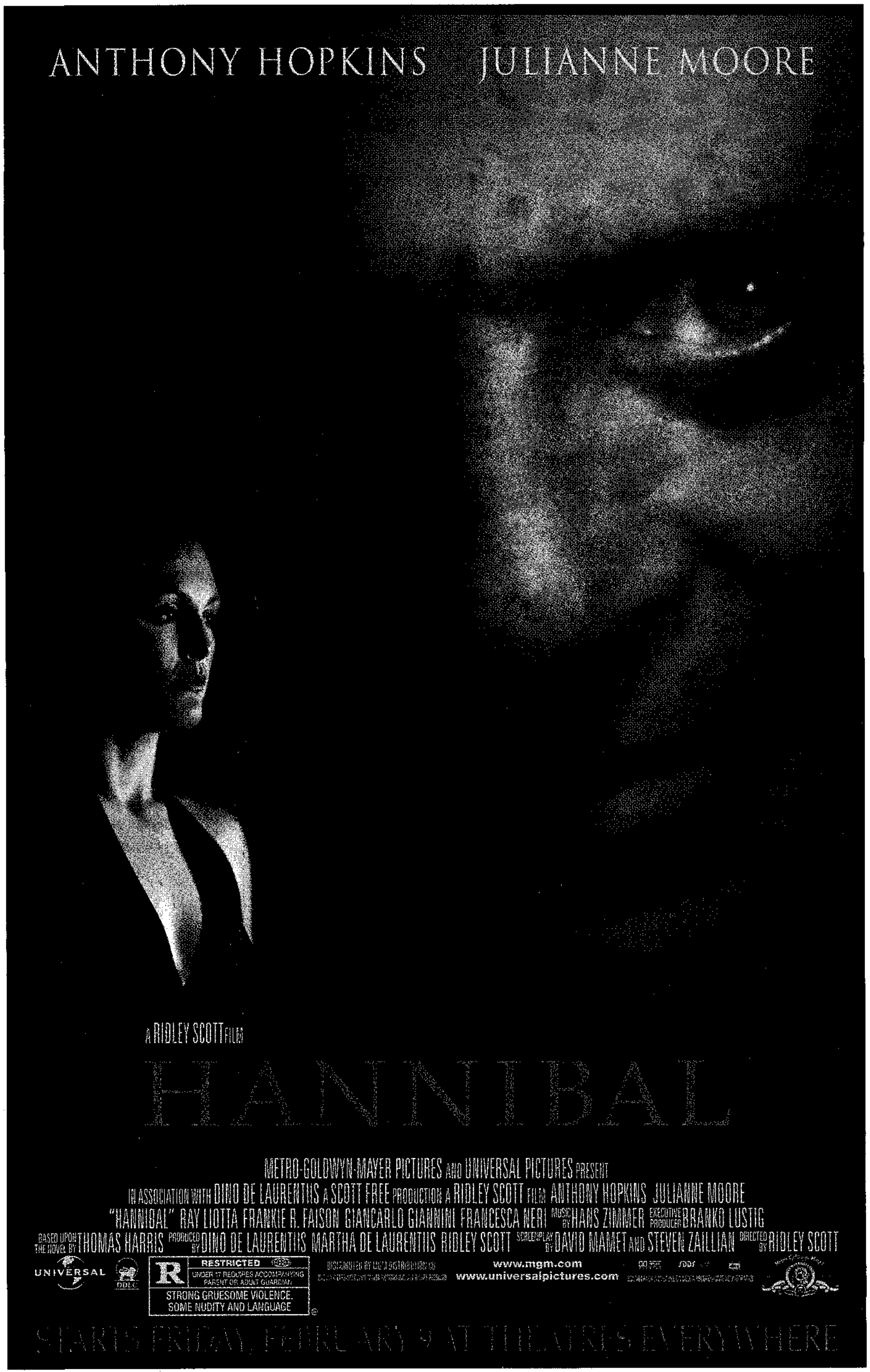
Finding Forrester
Yet another tale from Gus Van Sant about a kindly mentor (Sean Connery) who helps a troubled-though-brilliant student (Rob Brown). (2 hrs. 16 mins.; PG-13) • Loews Village; Loews 19th St. East; Loews Kips Bay Theatre; AMC Empire 25 Theatres; UA Gemini; Magic Johnson Harlem USA; Sony Lincoln Square; Bay Plaza; Linden Boulevard Multiplex; UA Astoria; UA Movieworld.

The Gift
Cate Blanchett is a seer in a Georgia bayou whose readings for troubled local townsfolk are more like social-service sessions, but this is mostly a movie about the unseen in which what you see is what you get. (Rainer; 1/29/01) (1 hr. 49 mins.; R) • Battery Park City Cinema; UA Union Square; Loews Kips Bay Theatre; Loews 42nd Street E Walk; Clearview's Beekman; Loews Orpheum 7; Clearview's Metro Cinema; Sony Lincoln Square; Pavilion; Centre Sunnyside; Kaufman Astoria Cinema; UA Crossbay II; UA Movies at Staten Island.

★ Gladiator
Ridley Scott's latest is an attempt to make a Roman epic on the scale of *Spartacus* or *Ben-Hur* while, at the same time, presenting us with a hero, Russell Crowe's Maximus, who is monumentally withdrawn. Crowe's intensity holds the film together. (Rainer; 5/15/00) (2 hrs. 30 mins.; R) • Loews State.

★ A Hard Day's Night
Although the Beatles look impossibly young, the film is far too much fun to wax nostalgic over. Richard Lester directs. (Rainer; 12/11/00) (1 hr. 34 mins.; G) • Film Forum.

Head Over Heels
Monica Potter stars as a single city girl who unwittingly moves into an apartment with four gorgeous supermodels. (1 hr. 31 mins.; PG-13) • Battery Park City Cinema; Clearview's Chelsea West; Loews Kips Bay Theatre; Clearview's Park and 86th St.; Loews New York Twin; Loews 84th Street; Bay Plaza;


ANTHONY HOPKINS JULIANNE MOORE
A RIDLEY SCOTT FILM
HANNIBAL
METRO-GOLDWYN-MAYER PICTURES AND UNIVERSAL PICTURES PRESENT
IN ASSOCIATION WITH DINO DE LAURENTIIS A SCOTT FREE PRODUCTION A RIDLEY SCOTT FILM ANTHONY HOPKINS JULIANNE MOORE
"HANNIBAL" RAY LIOTTA FRANKIE R. FAISON GIANCARLO GIANNINI FRANCESCA NERI MUSIC BY HANS ZIMMER EXECUTIVE PRODUCER BRANKO LUSTIG
BASED UPON THE NOVEL BY THOMAS HARRIS PRODUCED BY DINO DE LAURENTIIS MARTHA DE LAURENTIIS RIDLEY SCOTT SCREENPLAY BY DAVID MAMET AND STEVEN ZAILLIAN DIRECTED BY RIDLEY SCOTT
UNIVERSAL
R RESTRICTED
UNDER 17 REQUIRES ACCOMPANYING PARENT OR ADULT GUARDIAN
STRONG GRUESOME VIOLENCE. SOME NUDITY AND LANGUAGE
www.mgm.com
www.universalpictures.com
STARTS FRIDAY, FEBRUARY 9 AT THEATRES EVERYWHERE

more culture
less fat

Check your cable MetroLearning and
MetroGuide Channels
Program listings at www.thirteen.org/metroarts

metro ARTS
thirteen

Whitestone; Linden Boulevard Multiplex; Pavilion; Ridgewood; Canarsie; Centre Sunnyside; Jackson Triplex; Main Street Cinemas; Atrium.

★ The House of Mirth
In Terence Davies's rigorously elegant adaptation of Edith Wharton's novel set in 1905 New York, Gillian Anderson is Lily Bart, the socialite who is undone by the society she wants to become a part of. (Rainer; 1/1/01) (2 hrs. 4 mins.; NR) • Paris Theatre; Kew Gardens Cinemas.

In the Mood for Love
See Rainer, page 50. (2 hrs. 10 mins.; R) • CC Angelika Film Center.

The Invisible Circus
Jordana Brewster is the younger sister of a hippie-ish free spirit turned terrorist (Cameron Diaz) who, in 1971, attempts to make sense of her sibling's mysterious death. Blythe Danner plays the girl's mother, and she's the sole reason to check it out. (Rainer; 2/5/01) (1 hr. 48 mins.; R) • Battery Park City Cinema; AMC Empire 25 Theatres; Clearview's First & 62nd St.; Sony Lincoln Square; Kew Gardens Cinemas.

Left Behind
Disaster drama starring Kirk Cameron. (1 hr. 35 mins.; PG-13) • Battery Park City Cinema; Quad Cinema; AMC Empire 25 Theatres; Kaufman Astoria Cinema.

The Legend of Rita
Bibiana Beglau stars in the title role as a former criminal now posing as a socialist factory worker. Directed by Volker Schlöndorff. (1 hr. 41 mins.; NR) • Film Forum.

Malèna
Giuseppe Tornatore directs this tragicomedy about a chic, mysterious woman (Monica Bellucci), the kind who regularly has gentleman callers fighting to light her cigarette. Guiseppe Sulfaro stars as the man who's been obsessed with her since he was 13. (1 hr. 30 mins.; R) • CC Angelika Film Center; CC Cinemas 1, 2, 3; Cinemart.

★ Meet the Parents
Lots of dumb jokes and misfires, but the rapport between Ben Stiller, playing a prospective son-in-law, and Robert De Niro, as the martinet father of his girlfriend, is rich. (Rainer; 10/9/00) (1 hr. 48 mins.; PG-13) • CO Worldwide Cinemas.

The Million Dollar Hotel
See Rainer, page 50. (2 hrs. 1 min.; R) • Cinema Village; AMC Empire 25 Theatres.

Miss Congeniality
A tomboy FBI agent (Sandra Bullock) must learn how to be glamorous in order to go undercover as a beauty-pageant contestant. Co-stars Candice Bergen and Michael Caine. (1 hr. 40 mins.; PG-13) • Loews Kips Bay Theatre; AMC Empire 25 Theatres; Loews Orpheum 7; Loews 84th Street; UA Movies at Sheepshead Bay; North Shore Towers; UA Astoria; Atrium; UA Movies at Staten Island.

Nico & Dani
Sexual-coming-of-age tale about two Spanish teenagers. Starring Fernando Ramallo and Jordi Vilches. (1 hr. 30 mins.; NR) • Cinema Village; Cinemart.

★ O Brother, Where Art Thou?
Set in Depression-era Mississippi, this Coen brothers movie actually takes place in their usual rarefied and icy-hot postmodern Nowheresville. George Clooney, John Turturro, and Tim Blake Nelson star as escaped convicts; the shagginess of the performances is appealing. (1 hr. 46 mins.; PG-13) • UA Union Square; Loews Kips Bay Theatre; CC Sutton; Loews 42nd Street E Walk; Sony Lincoln Square; Clearview's Cobble Hill; Kew Gardens Cinemas.

102 Dalmatians
Glenn Close reprises her role as the Dalmatian-hungry Cruella De Vil in this follow-up to the 1992 film. Also stars Gerard Depardieu. (1 hr. 41 mins.; G) • CO Worldwide Cinemas.

Panic
William H. Macy stars as a professional hit man who wants to go legit; Donald Sutherland plays his terrifying father who won't let him quit the family business. (1 hr. 28 mins.; NR) • CC Village East.

★ The Pledge
Sean Penn directed this movie starring Jack Nicholson as a retired Nevada homicide detective who can't let go of a hunch that a killer of young girls is still roaming free. Nicholson isn't his usual strutting satyr self here; his eyebrows don't go in for heavy calisthenics. His performance is closer to the implosive, soulful work he did years ago in *The Border.* (Rainer; 1/15/00) (1 hr. 48 mins.; R) • Battery Park City Cinema; UA Union Square; Clearview's Chelsea; Loews Kips Bay Theatre; Loews 42nd Street E Walk; Loews New York Twin; Sony Lincoln Square; Bay Plaza; Whitestone; Pavilion; UA Marboro; Plaza; UA Astoria; UA Movieworld; Atrium; UA Movies at Staten Island.

★ Quills
Geoffrey Rush plays Sade, imprisoned in the Charenton asylum for the insane, and he's a degenerate fop who smuggles scurrilous screeds out into the world with the help of a chambermaid (a radiant Kate Winslet). (Rainer; 11/27/00) (2 hrs. 10 mins.; R) • CC Village East; CC Murray Hill Cinemas; AMC Empire 25 Theatres; Clearview's First & 62nd St..

Requiem for a Dream
Darren Aronofsky's controversial adaptation of the Hubert Selby Jr. novel, which tells four parallel stories all dealing with addiction. Starring Ellen Burstyn, Jared Leto, and Jennifer Connelly. (1 hr. 42 mins.; NR) • Quad Cinema; AMC Empire 25 Theatres.

Save the Last Dance
Julia Stiles stars as a dance student who must balance her serious ballet talent with the expected complications of an interracial affair. Co-stars Sean-Patrick Thomas.(1 hr. 52 mins.; R) • Battery Park City Cinema; Loews Village; Loews 19th St. East; Loews Kips Bay Theatre; Loews 42nd Street E Walk; Loews Coronet; Loews Orpheum 7; Loews 84th Street; Magic Johnson Harlem USA; New Coliseum; Nova; Bay Plaza; Concourse Plaza; Whitestone; Kent Triplex; Linden Boulevard Multiplex; Pavilion; Ridgewood; UA Marboro; UA Movies at Sheepshead Bay; Canarsie; Centre Sunnyside; Cinemart; Main Street Cinemas; Plaza; UA Astoria; UA Crossbay II; UA Movies at Bayside; Atrium; UA Hylan Plaza; UA Movies at Staten Island; YWCA Cine-Club.

★ Shadow of the Vampire
Willem Dafoe triumphs as the actor-vampire Max Schreck in this uneven but sometimes chilling and witty film. John Malkovich co-stars as Murnau. (Rainer; 1/8/01) (1 hr. 30 mins.; R) • Battery Park City Cinema; Clearview's Waverly; UA Union Square; Loews

Opening

I See Paris, I See France

The Taste of Others, French actress-writer **Agnès Jaoui**'s directorial debut, sounds autobiographical. It stars her real-life partner, Jean-Pierre Bacri (who co-wrote the film, as well as four of her other projects), but Jaoui (pictured, with Gérard Lanvin) doesn't want too much read into that: "No, no, it is definitely *not* our story," she insists. Bacri's character is a bourgeois businessman who wants to appreciate art but may not have the intellectual capacity to do so; the poorer artists, who Jaoui admits are based on people she knows, take advantage of his good-natured naïveté. "I can be snobbish," admits Jaoui, who appears in the film as a sexpot bartender who moonlights as a hashish dealer. "But in general, I think artists should be more open-minded. I'm shocked at how narrow they tend to be." The film was a huge hit in France (it beat out *Erin Brockovich* at the box office), so how does she think it will fare in America? "The response at the New York Film Festival was so great—I really felt the audience completely understood it." The film's class politics, however, did not move New York audiences to revolutionary action. "Your society is younger than ours," Jaoui explains, ignoring for the moment the fact that the American Revolution predates the French by thirteen years. "Americans are more interested in the love story." *The Taste of Others* opens February 9 at Lincoln Plaza and Angelika Film Center. JADA YUAN

Photograph courtesy of Artistic License Films.

Kips Bay Theatre; Loews State; Clearview's First & 62nd St.; Bay Plaza; Whitestone; Clearview's Cobble Hill; Linden Boulevard Multiplex; Kew Gardens Cinemas.

Snatch

Guy Ritchie's film is about warring factions of London gangsters and jewelers. The subplots cross and recross in a way that's more exhausting than exhilarating. Ritchie has a startling talent for free-style mayhem, but he needs to slow things down a bit: Too much of this plays out like a rock video slopped with blood and guts. (Rainer; 1/29/01) (2 hrs. 10 mins.; R) • Battery Park City Cinema; Clearview's Waverly; UA Union Square; Clearview's Chelsea; Loews Kips Bay Theatre; Loews 42nd Street E Walk; Clearview's First & 62nd St.; Loews Orpheum 7; Sony Lincoln Square; Concourse Plaza; Whitestone; Pavilion; UA Movies at Sheepshead Bay; Kaufman Astoria Cinema; UA Crossbay II; UA Movies at Bayside; UA Movies at Staten Island; YWCA Cine-Club.

★ State & Main

David Mamet's movie about a Hollywood movie crew invading a New England village has its share of syncopated nastiness and sharp satire, although the overall effect is surprisingly mild for Mamet. (Rainer; 1/2/01) (1 hr. 46 mins.; R) • UA Union Square; AMC Empire 25 Theatres; Clearview's First & 62nd St.; UA East; Lincoln Plaza Cinemas; Clearview's Cobble Hill.

Sugar and Spice

Marley Shelton, Mena Suvari, and Marla Sokoloff star in this black comedy about a high-school cheerleader who becomes pregnant and plans a heist to ensure her baby's future. (1 hr. 57 mins.; PG-13) • Battery Park City Cinema; Loews Village; Clearview's Chelsea; Loews Kips Bay Theatre; AMC Empire 25 Theatres; CC Sutton; Sony Lincoln Square; Bay Plaza; Whitestone; Linden Boulevard Multiplex; Pavilion; UA Marboro; Centre Sunnyside; Cinemart; Kaufman Astoria Cinema; Main Street Cinemas; UA Crossbay II; UA Hylan Plaza; UA Movies at Staten Island.

★ Thirteen Days

A workmanlike but engrossing docudrama-style depiction of how the Kennedy White House dealt with the Cuban Missile Crisis. Kenny O'Donnell, a friend and adviser to both Jack and Bobby, is the White House aide who provides the focal point for most of the scenes. As played by Kevin Costner, he has a Boston accent that could use some coaching. (Rainer; 1/2/01) (2 hrs. 15 mins.; R) • Battery Park City Cinema; Loews Village; CC Murray Hill Cinemas; Loews 19th St. East; AMC Empire 25 Theatres; CC Crown Gotham; Clearview's Park and 86th St.; Sony Lincoln Square; UA Movies at Sheepshead Bay; Kaufman Astoria Cinema; UA Movieworld; UA Movies at Staten Island.

This Is Spinal Tap

Rob Reiner's classic satire of the heavy-metal scene, starring Michael McKean, Christopher Guest, and Harry Shearer. (1 hr. 22 mins.; R) • The Screening Room.

★ Traffic

Steven Soderbergh directed this uneven mélange—a movie about drug trafficking, set in locales as disparate as Tijuana and Cincinnati's affluent Boyle Heights, in which several seemingly disparate stories come together in a sweeping vision of corruption and redemption. Much of it is smartly observed, and the cast is impressive, including Michael Douglas, Catherine Zeta-Jones, Benicio Del Toro, Don Cheadle, and many others. (Rainer; 1/2/01) (2 hrs. 20 mins.; R) • Battery Park City Cinema; Loews Village; Clearview's Chelsea; Loews Kips Bay Theatre; Loews 42nd Street E Walk; Loews 72nd St. East; Loews Orpheum 7; Clearview's Olympia; Magic Johnson Harlem USA; Sony Lincoln Square; Bay Plaza; Concourse Plaza; Whitestone; Linden Boulevard Multiplex; Pavilion; UA Marboro; Kaufman Astoria Cinema; Main Street Cinemas; UA Crossbay; Atrium; UA Hylan Plaza; UA Movies at Staten Island.

★ Unbreakable

M. Night Shyamalan's follow-up to *The Sixth Sense* is almost as good—it has the same nocturnal sense of dread and a satisfyingly surprising ending. Bruce Willis plays a security guard who alone survives a massive train wreck. Why? Samuel Jackson is a comic-book art collector named Elijah, as in the prophet, and his stare looks like it could burn a hole in Superman's Fortress of Solitude. (Rainer; 11/27/00) (1 hr. 47 mins.; PG-13) • AMC Empire 25 Theatres.

Valentine

David Boreanaz and Denise Richards star in this slasher film involving psychotic Valentine's Day cards and a creepy killer. (1 hr. 41 mins.; R) • Battery Park City Cinema; CC Murray Hill Cinemas; Loews 19th St. East; Loews 42nd Street E Walk; Loews Coronet; Loews 84th Street; Magic Johnson Harlem USA; New Coliseum; Nova; Bay Plaza; Concourse Plaza; Whitestone; Kent Triplex; Linden Boulevard Multiplex; Pavilion; Ridgewood; Canarsie; Centre Sunnyside; Jackson Triplex; Kaufman Astoria Cinema; Main Street Cinemas; Atrium.

Vertical Limit

Chris O'Donnell stars as a climber who must rescue his sister atop the peaks of K2, one of the world's highest and most treacherous mountains. (1 hr. 41 mins.; PG-13) • Kaufman Astoria Cinema.

The Wedding Planner

The ubiquitous Jennifer Lopez stars as an upcoming San Franciscan wedding planner who's trying to balance her career and a romance with a swarthy do-gooder (Matthew McConaughey). (1 hr. 31 mins.; R) • Battery Park City Cinema; CC Village East; Loews 19th St. East; Loews Kips Bay Theatre; AMC Empire 25 Theatres; Loews Orpheum 7; UA Gemini; Clearview's Metro Cinema; Loews 84th Street; Magic Johnson Harlem USA; New Coliseum; Bay Plaza; Concourse Plaza; Whitestone; Kent Triplex; Linden Boulevard Multiplex; Pavilion; Ridgewood; UA Movies at Sheepshead Bay; Centre Sunnyside; Jackson Triplex; Kew Gardens Cinemas; Main Street Cinemas; UA Astoria; UA Crossbay II; UA Movies at Bayside; UA Movieworld; Atrium; UA Hylan Plaza; UA Movies at Staten Island; YWCA Cine-Club.

Wes Craven Presents: Dracula 2000

This retooling of the familiar tale about the bloodsucking Transylvanian was directed by Patrick Lussler. In this one, the vampire pays a visit to America to combat his nemesis (Christopher Plummer). (1 hr. 47 mins.; R) • AMC Empire 25 Theatres; Bay Plaza; Concourse Plaza; Whitestone.

What Women Want

A male-chauvinist pig (Mel Gibson) sees the error of his ways after a bump on the head gives him the ability to read women's minds. Co-stars Helen Hunt. (1 hr. 34 mins.; PG-13) • Loews Village; Loews 42nd Street E Walk; Loews Orpheum 7; Magic Johnson Harlem USA; Sony Lincoln Square; Whitestone; UA Movies at Sheepshead Bay; Cinemart; Kaufman Astoria Cinema; UA Crossbay II; UA Movies at Staten Island.

Yi Yi

Edward Yang's complicated tale examining the relationship between a mother and son, and the nature of family in general. (2 hrs. 53 mins.; NR) • Cinema Village.

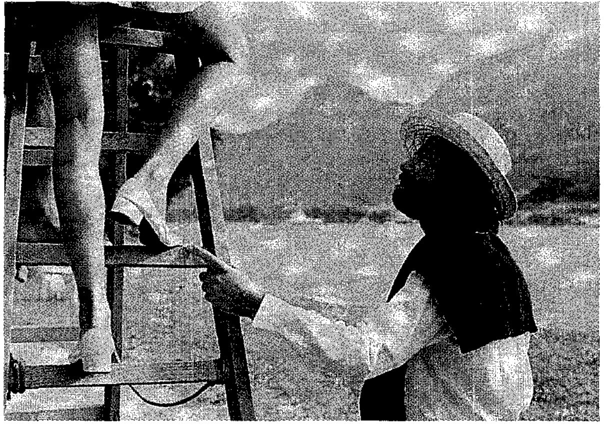
★ You Can Count On Me

Writer-director Kenneth Lonergen's wonderfully small-scale movie stars Mark Ruffalo and Laura Linney as reunited brother and sister, and theirs is one of the most convincing portrayals of family connection I've ever seen. They get all the feints and parries between siblings just right. It's a marvelous little movie that dispenses with much of the mushiness and grand revelations one might expect from this sort of material. Rory Culkin plays Linney's 8-year-old son, and Matthew Broderick, in a sweetly cracked performance, is the boss she has an affair with. (Rainer; 10/23/00) (1 hr. 51 mins.; R) • CC Village East; AMC Empire 25 Theatres; Clearview's 59th Street East; Clearview's 62nd and Broadway.

Opening

Rohmer's Odyssey

Eric Rohmer's numerous films (which habitually omit such frills as soundtracks, flashy camera angles, or anything that might be mistaken for dramatic action) are classic examples of the French New Wave. As the auteur, now 80, polishes his latest work, *The Lady and the Duke*, Film Forum presents a five-week retrospective of nineteen features and three early shorts. Highlights include the Oscar-nominated *My Night at Maud's* (1969), a wispy comedy that stars Jean-Louis Trintignant as a staunch Catholic who nearly cheats on his girlfriend with a sultry atheist (Françoise Fabian); *Claire's Knee* (1970), starring Jean-Claude Brialy (pictured, with Laurence de Monaghan) as a troubled soul obsessed with a young girl; and *Chloe in the Afternoon* (1971), about a successful, married executive (Bernard Verley) who nevertheless can't help fantasizing about every single woman he passes on the street. Begins February 9.



Photograph courtesy of Winstar Cinema.

Manhattan

Below 14th Street

Battery Park City Cinema

102 North End Ave. (212-945-3418) • Cast Away; Chocolat; Crouching Tiger, Hidden Dragon; The Gift; Head Over Heels; The Invisible Circus; Left Behind; The Pledge; Save the Last Dance; Shadow of the Vampire; Snatch; Sugar and Spice; Thirteen Days; Traffic; Valentine; The Wedding Planner.

CC Angelika Film Center

18 W. Houston St. (212-995-2000) • Before Night Falls; Chocolat; Crouching Tiger, Hidden Dragon; In the Mood for Love; Maléna.

CC Village East

189 Second Ave. (212-529-6799) • Billy Elliot; The Emperor's New Groove; Panic; Quills; The Wedding Planner; You Can Count On Me.

Cinema Village

22 E. 12th St. (212-924-3363) • The Million Dollar Hotel; Nico & Dani; Yi Yi.

Clearview's Waverly
323 Sixth Ave., at W. 3rd St.(212-777-FILM#603) • Shadow of the Vampire; Snatch.

Film Forum
209 W. Houston St.(212-727-8110) • Bad Company; A Hard Day's Night; The Legend of Rita; Satyricon. (See also "Museums, Societies, Etc.")

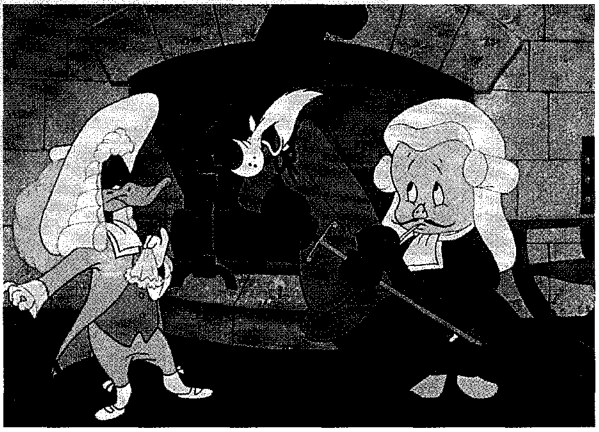
Loews Village
66 Third Ave., at 11th St.(212-50-LOEWS#952) • Finding Forrester; Save the Last Dance; Sugar and Spice; Thirteen Days; Traffic; What Women Want.

Quad Cinema
34 W. 13th St.(212-255-8800) • Chunhyang; Left Behind; Requiem for a Dream; Voyages.

Festivals

Wabbit Season at Wincoln Center

Among film geeks and pop-culture connoisseurs, Chuck Jones—whose work you've seen, even if his name isn't familiar—is right up there with the Beatles. Celebrating his brilliant 60-year career, the Film Society of Lincoln Center presents **Drawing Power: The Cartoons of Chuck Jones**—an eight-program festival, each night highlighting one aspect of his art, whether it be Wile E. Coyote versus the Road Runner, Bugs Bunny versus Elmer Fudd, or Daffy Duck, Sylvester, and Porky Pig (pictured) versus the world. It's a great way to still feel like a high-brow cineast (it is, after all, at the Film Society) while secretly idling away your week watching Warner Bros. cartoons. Begins February 9.



Photograph courtesy of the Film Society of Lincoln Center.

UA Union Square
13th St. and Broadway(212-253-2225) • Antitrust; Cast Away; Faithless; The Gift; O Brother, Where Art Thou?; The Pledge; Shadow of the Vampire; Snatch; State & Main.

14th–41st Streets

CC Murray Hill Cinemas
160 E. 34th St. (212-689-6548) • Cast Away; Quills; Thirteen Days; Valentine.

Clearview's Chelsea
260 W. 23rd St. (212-777-FILM#597) • Before Night Falls; Crouching Tiger, Hidden Dragon; The Pledge; Snatch; Sugar and Spice; Traffic.

Clearview's Chelsea West
333 W. 23rd St. (212-777-FILM#614) • Cast Away; Head Over Heels.

Loews 19th St. East
890 Broadway, at 19th St. (212-50-LOEWS#858) • Finding Forrester; Save the Last Dance; Thirteen Days; Valentine; The Wedding Planner.

Loews Kips Bay Theatre
570 Second Ave. (212-505-6397#558) • Chocolat; Crouching Tiger, Hidden Dragon; Finding Forrester; The Gift; Head Over Heels; Miss Congeniality; O Brother, Where Art Thou?; The Pledge; Save the Last Dance; Shadow of the Vampire; Snatch; Sugar and Spice; Traffic; The Wedding Planner.

42nd–60th Streets

AMC Empire 25 Theatres
234 W. 42nd St. at Eighth Ave. (212-398-3939) • Antitrust; Billy Elliot; Cast Away; Chocolat; Double Take; The Emperor's New Groove; Finding Forrester; The Invisible Circus; Left Behind; The Million Dollar Hotel; Miss Congeniality; Quills; Requiem for a Dream; State & Main; Sugar and Spice; Thirteen Days; Unbreakable; The Wedding Planner; Wes Craven Presents: Dracula 2000; You Can Count On Me.

CC Cinemas 1, 2, 3
1001 Third Ave., at 60th St. (212-753-6022) • Before Night Falls; Chocolat; Maléna.

CC Crown Gotham
969 Third Ave., bet. 57th and 58th Sts. (212-759-2262) • Thirteen Days.

CC Eastside Playhouse
919 Third Ave., bet. 55th and 56th Sts. (212-755-3020) • Billy Elliot.

CC Sutton
205 E. 57th St. (212-759-1411) • O Brother, Where Art Thou?; Sugar and Spice.

Clearview's 59th Street East
239 E. 59th St. (212-777-FILM#615) • You Can Count On Me.

Clearview's Ziegfeld
141 W. 54th St. (212-777-FILM#602) • Cast Away.

CO Worldwide Cinemas
340 W. 50th St. (212-505-CINE#610) • Charlie's Angels; The Contender; Dr. Seuss' How the Grinch Stole Christmas; Dude, Where's My Car?; Meet the Parents; 102 Dalmatians; Remember the Titans.

Loews 42nd Street E Walk
42nd Street at Eighth Ave. (212-50-LOEWS#572) • The Gift; O Brother, Where Art Thou?; The Pledge; Save the Last Dance; Snatch; Traffic; Valentine; What Women Want.

Loews Astor Plaza
44th St. bet. Broadway and Eighth Ave. (212-50-LOEWS#699) • Crouching Tiger, Hidden Dragon.

Loews Coronet
993 Third Ave., bet. 59th and 60th Sts. (212-505-CINE#608) • Save the Last Dance; Valentine.

Loews State
1540 Broadway, bet. 45th and 46th Sts. (212-50-LOEWS#901) • The Family Man; Gladiator; Shadow of the Vampire; Sing-a-long Sound of Music.

Paris Theatre
4 W. 58th St. (212-688-3800) • The House of Mirth.

61st Street and Above, East Side

CC 86th St. East
210 E. 86th St. (212-777-FILM#763) • Cast Away; Chocolat; Double Take; The Pledge.

Clearview's Beekman
1254 Second Ave., bet. 65th and 66th Sts. (212-777-FILM#606) • The Gift.

Clearview's First & 62nd St.
400 E. 62nd St. (212-777-FILM#957) • Cast Away; The Invisible Circus; Quills; Shadow of the Vampire; Snatch; State & Main.

Clearview's Park and 86th St.
125 E. 86th St. (212-777-FILM#604) • Head Over Heels; Thirteen Days.

Loews 72nd St. East
1230 Third Ave., bet. 71st and 72nd Sts. (212-50-LOEWS#704) • Traffic.

Loews New York Twin
1271 Second Ave., bet. 66th and 67th Sts. (212-50-LOEWS#698) • Head Over Heels; The Pledge.

Loews Orpheum 7
1538 Third Ave., at 86th St. (212-50-LOEWS#964) • The Gift; Miss Congeniality; Save the Last Dance; Snatch; Traffic; The Wedding Planner; What Women Want.

UA East
1629 First Ave., at 85th St. (212-249-5100) • State & Main.

UA Gemini
1210 Second Ave., at 64th St. (212-832-1670) • Crouching Tiger, Hidden Dragon; Finding Forrester; The Wedding Planner.

61st Street and Above, West Side

Clearview's 62nd and Broadway
1871 Broadway, at 62nd St. (212-777-FILM#864) • You Can Count On Me.

Clearview's Metro Cinema
2626 Broadway, bet. 99th and 100th Sts. (212-777-FILM#609) • The Gift; The Wedding Planner.

Clearview's Olympia
2770 Broadway, bet. 106th and 107th Sts. (212-777-FILM#613) • Cast Away; Traffic.

Lincoln Plaza Cinemas
30 Lincoln Plaza, on Broadway bet. 62nd and 63rd Sts. (212-757-2280) • Before Night Falls; Chunhyang; Crouching Tiger, Hidden Dragon; Faithless; State & Main.

Loews 84th Street
2310 Broadway, at 84th St. (212-50-LOEWS#701) • Double Take; Head Over Heels; Miss Congeniality; Save the Last Dance; Valentine; The Wedding Planner.

Magic Johnson Harlem USA
300 W. 125th St. (212-665-8733) • Crouching Tiger, Hidden Dragon; Double Take; The Emperor's New Groove; Finding Forrester; Save the Last Dance; Traffic; Valentine; The Wedding Planner; What Women Want.

New Coliseum
701 W. 181st St. (212-740-1545) • Double Take; Save the Last Dance; Valentine; The Wedding Planner.

Nova
3589 Broadway, bet. 147th and 148th Sts. (212-862-5728) • Double Take; Save the Last Dance; Valentine.

Sony Lincoln Square
1998 Broadway, at 68th St. (212-50-LOEWS#638) • Chocolat; The Emperor's New Groove; Finding Forrester; The Gift; The Invisible Circus; O Brother, Where Art Thou?; The Pledge; Snatch; Sugar and Spice; Thirteen Days; Traffic; What Women Want.

Bronx

Bay Plaza
2210 Bartow Ave., behind Bay Plaza Mall (718-777-FILM#833) • Cast Away; Double Take; The Emperor's New Groove; Finding Forrester; Head Over Heels; The Pledge; Save the Last Dance; Shadow of the Vampire; Sugar and Spice; Traffic; Valentine; The Wedding Planner; Wes Craven Presents: Dracula 2000.

Concourse Plaza
214 E. 161th St. (718-588-8800) • Cast Away; Crouching Tiger, Hidden Dragon; Double Take; The Emperor's New Groove; Save the Last Dance; Snatch; Traffic; Valentine; The Wedding Planner; Wes Craven Presents: Dracula 2000.

Whitestone
2505 Bruckner Blvd., at Hutchinson River Pkwy.

(718-409-9030) • Cast Away; Crouching Tiger, Hidden Dragon; Double Take; The Emperor's New Groove; Head Over Heels; The Pledge; Save the Last Dance; Shadow of the Vampire; Snatch; Sugar and Spice; Traffic; Valentine; The Wedding Planner; Wes Craven Presents: Dracula 2000; What Women Want.

Brooklyn

BAM Rose Cinemas
30 Lafayette Ave., Brooklyn (718-623-2770) • Crouching Tiger, Hidden Dragon; The Decalogue. (See also "Museums, Societies, Etc.")

Brooklyn Heights
70 Henry St. (718-596-7070) • Call theater for showtimes.

Canarsie
9310 Ave. L, at E. 93rd St. (718-251-0700) • Head Over Heels; Save the Last Dance; Valentine.

Clearview's Cobble Hill
265 Court St. (718-596-9113) • Chocolat; Crouching Tiger, Hidden Dragon; O Brother, Where Art Thou?; Shadow of the Vampire; State & Main.

CO Alpine
6817 Fifth Ave., at 69th St. (718-777-FILM#580) • Call theater for showtimes.

CO Fortway
6720 Ft. Hamilton Pkwy., at 68th St. (718-777-FILM#578) • Call theater for showtimes.

CO Kings Plaza
5201 Kings Plaza; Flatbush Ave. at Ave. U (718-777-FILM#579) • Call theater for showtimes.

CO Kingsway
946 Kings Hwy., at Coney Island Ave. (718-777-FILM#577) • Call theater for showtimes.

Kent Triplex
Coney Island Ave. at Ave. H (718-338-3371) • Save the Last Dance; Valentine; The Wedding Planner.

Linden Boulevard Multiplex
Linden Blvd. and Eldert Lane (718-277-0303) • Cast Away; Crouching Tiger, Hidden Dragon; Double Take; The Emperor's New Groove; Finding Forrester; Head Over Heels; Rugrats in Paris: The Movie; Save the Last Dance; Shadow of the Vampire; Sugar and Spice; Traffic; Valentine; The Wedding Planner.

Pavilion
188 Prospect Park West (718-369-0838) • Cast Away; The Gift; Head Over Heels; The Pledge; Rugrats in Paris: The Movie; Save the Last Dance; Snatch; Sugar and Spice; Traffic; Valentine; The Wedding Planner.

Ridgewood
55-27 Myrtle Ave., at Putnam Ave. (718-821-5993) • Double Take; Head Over Heels; Save the Last Dance; Valentine; The Wedding Planner.

UA Marboro
6817 Bay Pkwy., at 69th St. (718-232-4000) • The Pledge; Save the Last Dance; Sugar and Spice; Traffic.

UA Movies at Sheepshead Bay
3907 Shore Pkwy, off Exit 9 at Belt Pkwy. (718-615-1700) • Antitrust; Cast Away; Crouching Tiger, Hidden Dragon; Double Take; Miss Congeniality; Save the Last Dance; Snatch; Thirteen Days; The Wedding Planner; What Women Want.

Queens

Centre Sunnyside
42-17 Queens Blvd. (718-361-6869) • The Gift; Head Over Heels; Rugrats in Paris: The Movie; Save the Last Dance; Sugar and Spice; Valentine; The Wedding Planner.

Cinemart
106-03 Metropolitan Ave., at 72nd Rd., Forest Hills (718-261-2244) • Maléna; Nico and Dani; Save the Last Dance; Sugar and Spice; What Women Want.

CO Cinema City
183-15 Horace Harding Expy., at 183rd St., Fresh Meadows (718-777-FILM#592) • Call theater for showtimes.

CO Fresh Meadows
Eastbound Service Rd. at 190th St. (718-777-FILM#619) • Call theater for showtimes.

College Point Multiplex
28-55 Ulmer St., Whitestone (718-886-4900) • Cast Away; Crouching Tiger, Hidden Dragon; Double Take; The Emperor's New Groove; Head Over Heels; Save the Last Dance; Snatch; Sugar and Spice; Traffic; Valentine; The Wedding Planner; What Women Want.

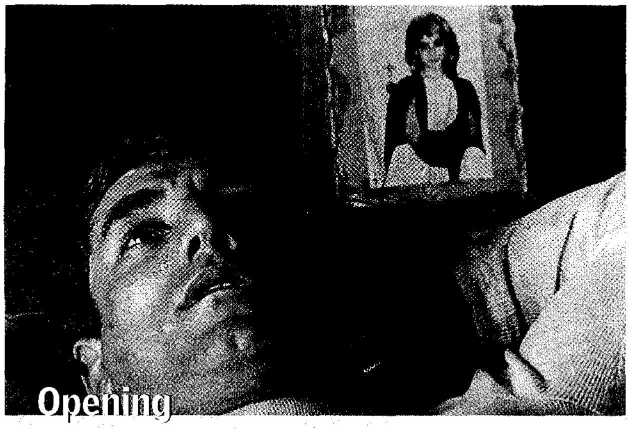
Jackson Triplex
82nd St. at Roosevelt Ave. (718-478-6777) • Head Over Heels; Valentine; The Wedding Planner.

Kaufman Astoria Cinema
38th St. at 35th Ave. (718-786-2020) • Cast Away; Chocolat; Crouching Tiger, Hidden Dragon; Double Take; The Gift; Left Behind; Snatch; Sugar and Spice; Thirteen Days; Traffic; Valentine; Vertical Limit; What Women Want.

Kew Gardens Cinemas
81-05 Lefferts Blvd. (718-441-9835) • Billy Elliot; Dr. Seuss' How the Grinch Stole Christmas; The House of Mirth; The Invisible Circus; O Brother, Where Art Thou?; Rugrats in Paris: The Movie; Shadow of the Vampire; The Wedding Planner.

Main Street Cinemas
72-66 Main St. (718-263-4828) • Head Over Heels; Rugrats in Paris: The Movie; Save the Last Dance; Sugar and Spice; Traffic; Valentine; The Wedding Planner.

North Shore Towers
27-10 Grand Central Pkwy., Floral Park (718-229-7702) • Billy Elliot; Left Luggage; Miss Congeniality; Rugrats in Paris: The Movie.



Opening

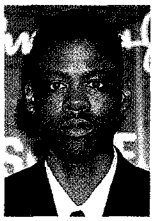
Young Turks

Winner of the Blue Angel prize for best European film at the Berlin International Film Festival, Yesim Ustaoglu's **Journey to the Sun** looks at an unlikely friendship between Mehmet (Newroz Baz), an impressionable young man from western Turkey, and Berzan (Nazmi Quirix, pictured), a member of the Kurdish rebel underground from the East. After Mehmet is mistaken for a Kurd and arrested for possessing a gun, he is forced to confront some harsh truths about contemporary Turkish politics. Opens February 9.

Trailers

LITTLE FISH, BIG POND Catch 23 Entertainment just bought the rights to several stories from Melissa Banks's best-selling collection, *The Girls' Guide to Hunting and Fishing;* Reese Witherspoon will star in and produce the film version, which merges two of the stories into one in which the protagonist fights her way through the often unglamorous New York publishing world while dating an older man.

NEW ANGLES In a departure from the sweeping, theatrical films (*Crouching Tiger, Hidden Dragon; Sense & Sensibility*) that have earned him critical acclaim, New York director-of-the-moment **Ang Lee** is in talks to direct Universal's *The Hulk,* the screen adaptation of the creepy Marvel Comics series; Lee's assistant, **David Lee,** admits the move is surprising, but insists that "Ang always looks at things a little differently—that's why he's famous."



GOOD-BYE, CLARICE Just after *Hannibal* hits theaters this month, **Anthony Hopkins** will be coming to Manhattan with **Chris Rock** to shoot *Black Sheep* for Touchstone Films; the comedy follows a veteran CIA agent (Hopkins) who is forced to enlist the aid of a dead agent's identical twin (Rock) to complete an assignment; **Jerry Bruckheimer** will produce, and **Joel Schumacher** will direct.

ENOUGH ALREADY Jennifer Lopez is taking a break from singing (and court proceedings) to star in Columbia Pictures' *Enough,* in which she'll play a newlywed forced to learn martial arts in order to defend herself from her abusive husband; **Irwin Winkler** and **Rob Cowan** will produce, and **Dylan McDermott,** from *The Practice,* will co-star.

SARA CARDACE

Photographs clockwise from top right: Alec Michael/Globe Photos; Robin Platzer/Twin Images; courtesy of Cinema Village Features.

Love Needs No Pedigree

Emme, Host of E! Entertainment Television's Fashion Emergency, and "Emme The Cat". Photographed by Mary Bloom.

One beautiful Emme deserves another

Adopt a dog, cat, puppy or kitten at North Shore Animal League America or your local animal shelter.

Dept. MS • Lewyt Street • Port Washington, NY 11050
(516) 883-7900 Ext. 254
Or visit our website at www.nsalamerica.org

NSAL North Shore Animal League AMERICA

Plaza
103–14 Roosevelt Ave., at 103rd St., Corona (718-639-0012) • The Pledge; Save the Last Dance.

Sony Bay Terrace
211-01 26th Ave., at Bell Blvd., Bayside (718-777-FILM#712) • Call theater for showtimes.

Sony Elmwood
57-02 Hoffman Dr., Elmhurst (718-777-FILM #733) • Call theater for showtimes.

UA Astoria
28-60 Steinway St. (718-726-1279) • Antitrust; The Emperor's New Groove; Finding Forrester; Miss Congeniality; The Pledge; Save the Last Dance; The Wedding Planner.

UA Brandon Cinema
70-20 Austin St., Forest Hills (718-544-1020) • Thirteen Days; Traffic.

UA Crossbay
94-11 Rockaway Blvd., at Woodhaven Blvd., Ozone Park (718-848-1738) • Crouching Tiger, Hidden Dragon; Double Take; Traffic.

UA Crossbay II
92-10 Rockaway Blvd., at 93rd St., Ozone Park (718-641-5330) • Cast Away; The Gift; Save the Last Dance; Snatch; Sugar and Spice; The Wedding Planner; What Women Want.

UA Midway
108-22 Queens Blvd., at 71st Ave., Forest Hills (718-544-5545) • Cast Away; Chocolat; Crouching Tiger, Hidden Dragon; Family Man; Finding Forrester; The Gift; Miss Congeniality; The Pledge; Snatch.

UA Movies at Bayside
38-39 Bell Blvd., at 39th Ave. (718-225-7711) • Cast Away; Save the Last Dance; Snatch; The Wedding Planner.

UA Movieworld
242-02 61st Ave., off Exit 31, Douglaston (718-423-7200) • Cast Away; Crouching Tiger, Hidden Dragon; Double Take; Finding Forrester; The Pledge; Thirteen Days; The Wedding Planner.

Staten Island

Atrium
680 Arthur Kill Rd., nr. Richmond Ave., Eltingville (718-317-8300) • Cast Away; Chocolat; The Emperor's New Groove; Head Over Heels; Miss Congeniality; The Pledge; Save the Last Dance; Traffic; Valentine; The Wedding Planner.

UA Hylan Plaza
107 Mill Rd., at Hylan Blvd., New Dorp (718-351-0805) • Cast Away; Save the Last Dance; Sugar and Spice; Traffic; The Wedding Planner.

UA Movies at Staten Island
141 E. Service Rd., at Victory Blvd., Travis (718-983-9600) • Cast Away; Chocolat; Crouching Tiger, Hidden Dragon; Double Take; The Emperor's New Groove; The Gift; Miss Congeniality; The Pledge; Save the Last Dance; Snatch; Sugar and Spice; Thirteen Days; Traffic; The Wedding Planner; What Women Want.

Museums, Societies, Etc.

BAM Rose Cinemas
30 Lafayette Ave., Brooklyn (718-623-2770). • 2/9–2/11: "Pressman: The City." 2/9: *Reversal of Fortune*. 2/10: *Wall Street*. 2/11: *American Psycho*.

Film Forum
209 W. Houston St. (212-727-8110); • $9. Beginning 2/9: "Tales of Rohmer." 2/9: *My Night at Maud's* (1969). 2/13: *La Collectionneuse* (1967).

Film Society of Lincoln Center
(The Walter Reade Theater) 65 W. 65th St., plaza level (212-875-5600); $8.50, $5 members, $4.50 seniors, $4 "Movies for Kids." • *Beginning 2/9*: "Drawing Power: The Cartoons of Chuck Jones." Various Warner Bros. cartoons.

YWCA Cine-Club
610 Lexington Ave., at 53rd St. (212-735-9717); $6 members, $7 nonmembers. • Through 7/29: "A Treasury of French Films." 2/10–2/11: *Beauty and the Beast (La Belle et La Bête)* (1946).

Edited by Logan Hill

Opening

Portrait of the Artist as a New Yorker

Note to aspiring playwrights: *Browse more.* The genesis of John Patrick Shanley's new play, **Cellini** (starring Reg Rogers, pictured), about the Florentine sculptor Benvenuto Cellini, derives not from a deep appreciation of the artist's work but from a chance encounter in the Strand Book Store. "I was browsing in the cheap-and-interesting-books section, and I came across this autobiography," he admits. "I had no idea what it was, but I became very excited when I realized it was a first-person account dictated, rather than written, to a 14-year-old boy, by a major Renaissance artist, in the vernacular." The author of plays including *Four Dogs and a Bone* and the film *Moonstruck,* Shanley had never written a historical play, and—unlike almost every pretentious college graduate—had never written a play about the artistic process. He says his latest was "the hardest play I ever wrote, the most upsetting, and the most frustrating," but, he adds, "I was able to do it because I felt the modernity of this guy." In fact, Shanley felt that he'd found someone who could be "a guy out of Brooklyn or the Bronx right now." He argues that "the birth of the Renaissance was the birth of the New York voice. It was, *I am. I'm glad I am. I'm an individual, and I'm going to celebrate that.*" Shanley dedicated his play to "New York City, My Florence" and credits the translator of Cellini's autobiography on its first page, but he kept just one brash line from the original book: "I'm happy that I was born." Shanley concludes, "I think the worst of Cellini was his ambition, and the best of Cellini was his aspiration." Sound like any New Yorkers you know? In previews for a February 12 opening. (See "Off Broadway.") L.H.

Broadway

Now Playing

Aida
The epic musical about the love affair between a Nubian slave and a cute Egyptian, with music by Elton John and lyrics by Tim Rice. $25–$70. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Palace Theatre, 1554 Broadway, at 47th St. (212-307-4747).

Annie Get Your Gun
Reba McEntire plays Annie Oakley, the sharp-tongued, sharpshootin' gal from Cincinnati who eclipses her lover in Buffalo Bill's traveling Wild West Show. Irving Berlin did the lyrics and score; Peter Stone updated the book. $85. Tues. at 7, Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Marquis Theatre, 1535 Broadway, bet. 45th and 46th Sts. (212-307-4100).

Beauty and the Beast
Disney's beast is back (no, not the mouse). $25–$85. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. • Lunt-Fontanne Theatre, 205 W. 46th St. (212-307-4747).

Cabaret
The Roundabout is to be roundly applauded for recreating Sam Mendes's 1993 London production, even if with some diminishment. Aided by Rob Marshall as co-director and choreographer, Mendes confirms his directorial reputation with the nightclub scenes. The supporting cast delivers staunchly. Shortcomings notwithstanding, this revival has enough to satisfy all but the most fastidious. (Simon: 3/30/98.) Now starring Gina Gershon, Matthew Greer, and Matt McGrath (*Hedwig*). $25–$90. Tues.–Sat. at 8, Sat. at 2, Sun. at 2 and 7. Opened: 3/19/98. • Studio 54, 254 W. 54th St. (212-239-6200).

Chicago
It was a gamble to transfer the Encores! production of this musical to Broadway, but since it's about women who kill their men and the mercenary lawyer who gets them off, gambling seems like the merest peccadillo. Every bosom, pelvis, and long leg is in business to keep the women in the audience identifying, the men panting. (Simon: 11/30/98.) Bebe Neuwirth stars, opposite Belle Calaway through 3/1. $20–$85. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened: 11/14/96. • Shubert, 225 W. 44th St. (212-239-6200).

Contact
This is billed as "a dance play by Susan Stroman and John Weidman," with what little there is of a play mostly by Weidman and the variety and plenitude of the dancing all Stroman. Its two shorter pieces and concluding longer one are of uneven merit but never without interest. Boyd Gaines, a delightful actor and inspired amateur dancer, performs with aplomb. Backed up by a terrific ensemble, Deborah Yates triumphs as the girl in yellow. (Simon: 10/25/99.) $55–$80. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Lincoln Center's Vivian Beaumont Theater, 150 W. 65th St. (212-239-6200).

The Dinner Party
Neil Simon's unabashedly contrived new comedy features three men, two of their ex-wives, and a mysterious man who has locked them all in a Paris dining room together. Henry Winkler and John Ritter star. $20–$65. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Music Box Theater, 239 W. 45th St. (212-239-6200).

Dirty Blonde
Kathy Najimy takes over for actress-playwright Claudia Shear in this delightful play about two Gotham singles who meet at the grave of Mae West, sampling delicious vignettes from the life of the woman who said, "I'm no angel, but I've spread my wings a bit." $65. Tues.–Sat. at 8, Sat. and Wed. at 2, Sun. at 3. • Helen Hayes Theatre, 240 W. 44th St. (212-239-6200).

Fosse
A tribute to the late choreographer-director, whose swivelin'-hips-and-bowler-hat aesthetic came roaring back with the revival of *Chicago.* Ben Vereen stars, through 4/1. $65–$80. Mon., Tues., and Thurs.–Sat. at 8, Sat. at 2, Sun. at 2 and 7. • Broadhurst Theatre, 235 W. 44th St. (212-239-6200).

The Full Monty
The musical adaptation of the 1997 film about desperate, destitute men who have nothing to lose but their underwear. Music and lyrics by David Yazbek; book by Terrence McNally; directed by Jack O'Brien. $31–$86. Mon.–Sat. at 8, Wed. and Sat. at 2. • Eugene O'Neill Theatre, 230 W. 49th St. (212-239-6200).

Jane Eyre
This musical, with contributions from John Carid, Scott Schwartz, John Napier, and Paul Gordon, received very mixed reviews at the La Jolla Playhouse—but broke box-office records. $50–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Brooks Atkinson Theatre, 256 W. 47th St. (212-307-4100).

Kiss Me, Kate
With a score jammed with some of the best-known theater songs ever written, it's no wonder each generation has rediscovered this gem since its 1948 Broadway premiere. Now Burke Moses and Marin Mazzie interpret Cole Porter's feuding couple—two actors who play the Shrew's Kate and Petruchio in a play-within-the-musical. $26–$86. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Martin Beck Theatre, 302 W. 45th St. (212-239-6200).

Les Misérables
What a story! Just synopsizing the plot brings tears to the iciest of eyes. (Simon: 3/31/97.) $20–$85. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened: 3/12/87. • Imperial Theater, 249 W. 45th St. (212-239-6200).

The Lion King
This spectacle rightfully earns that most abused of ep-

Ground Rules

Except where noted, Broadway shows begin at 8 and are dark Monday. Wallet-watchers should keep in mind the TKTS booths, where discount tickets are available (for that day's performance only) to many Broadway and Off Broadway shows. TKTS booths are at Broadway and 47th St. and 2 World Trade Center, mezzanine level; call 212-768-1818 for more info. Involved in a production and want to submit details for a possible listing? Call 212-508-0740.

Photograph by Joan Marcus.

ithets: *magical.* (Simon: 12/1/97.) $20–$90. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. Opened: 11/13/97. • New Amsterdam Theater, 214 W. 42nd St. (212-307-4747).

The Music Man

Back in 1957, Meredith Willson's *The Music Man* made a star out of Robert Preston; the current revival should do the same for Rebecca Luker. As Marian Paroo, the librarian of River City, Iowa, who goes from tight-lipped spinster to glowing inamorata in this happy show, Miss Luker gives a performance as detailed, nuanced, and cherishable as ever turned a performer into a legend. Susan Stroman's production has other assets as well. (Simon: 5/8/00.) $40–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Neil Simon Theatre, 250 W. 52nd. St. (212-307-4100).

The Phantom of the Opera

Unlike *Cats,* Andrew Lloyd Webber's other blockbuster refuses to give up the ghost. $20–$85. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened: 1/26/88. • Majestic Theater, 247 W. 44th St. (212-239-6200).

Proof

David Auburn's *Proof* is what *Copenhagen* ought to be: a play about scientists whose science matters less than their humanity. Here, those of us who want their dramatic characters to be real people need not feel excluded. Robert, a world-famous mathematician who went crazy; Catherine, his mathematically brilliant but too-depressed-to-work daughter; Hal, a young math teacher going through Robert's hundred-plus confused notebooks; and Claire, Robert's older daughter and a successful actuary, are above all fascinating individuals. As directed by Daniel Sullivan, the performances are perfect. As for Mary-Louise Parker, her Catherine is a performance of genius. (Simon: 6/5/00.) $24–$69. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Walter Kerr Theatre, 219 W. 48th St. (212-239-6200).

Rent

The late Jonathan Larson's reimagining of Puccini's *La Bohème* as it might be lived by a gaggle of contemporary sick and hip types living in the East Village. $35–$80. Tues.–Sat. at 8, Sat. at 2, Sun. at 2 and 7. • Nederlander Theater, 208 W. 41st St. (212-307-4100).

Riverdance

The Irish return. $25–$80. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. • Gershwin Theatre, 222 W. 51st St. (212-307-4100).

The Rocky Horror Show

Christopher Ashley (*Jeffrey*) directs a surreal cast in Frank N. Furter's naughty pad. Lifelong rocker Joan Jett makes her Broadway debut opposite *Rent* star Daphne Rubin-Vega, stage vet Tom Hewitt, comics Dick Cavett and Lea De Laria, and Alice Ripley of *Side Show* (very appropriate). Enjoy the eye-popping design by David Rockwell (Cirque Du Soleil Theatres). $75. Tues.–Fri. at 8, Sat. at 5 and 9:45, Sun. at 2 and 7. • Circle in the Square, 1633 Broadway (212-239-6200).

The Search for Signs of Intelligent Life in the Universe

Lily Tomlin returns, along with an astonishing assortment of characters led by Trudy, a homeless lady and "creative consultant to these aliens from outer space" who knows that reality is really just "a collective hunch." The solo show that makes other solo shows look like, well, solo shows, it's written and directed by Jane Wagner, Tomlin's longtime collaborator and partner. As Trudy says, "I'm glad I got delusions of grandeur. It makes me feel a lot better about myself." $50–$65. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. Through 3/11. • Booth Theatre, 222 W. 45th St. (212-239-6200).

Seussical

The struggling but optimistic musical gets a much-needed lift from Rosie O'Donnell. $25–$85. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Richard Rodgers Theatre, 226 W. 46th St. (212-307-4100).

The Tale of the Allergist's Wife

Who would have expected from a campy downtown playwright a nicely structured, intelligently funny, satirically relevant uptown comedy? In Charles Busch's new play, the retired but still overactive allergist Dr. Ira Taub is married to Marjorie, an immobilized nervous wreck since the death of her therapist. If you seek an ideal cast, look no further. Linda Lavin, for whom the admiring Busch wrote Marjorie as, he says, a kind of King Lear, is that and more: Lady Macbeth, Willy Loman, Lydia Languish, and, better yet, herself at her dizzying best. (Simon: 3/13/00.) Also starring Tony Roberts and Michele Lee. $30–$70. Mon.–Sat. at 8, Wed. and Sat. at 2. • Barrymore Theatre, 243 W. 47th St. (212-239-6200).

Off Broadway

Previews and Openings

Boy Gets Girl

A strange tale of stalking in the city by controversial playwright Rebecca Gilman (*Spinning Into Butter*). $55. Tues.–Sat. at 8, Sat. at 2:30, Sun. at 2:30 and 7. In previews for a 2/20 opening. • MTC Stage 1 at City Center, 131 W. 55th St. (212-581-1212).

A Connecticut Yankee

Richard Rogers and Lorenz Hart's musical kicks off the eighth annual *City Center Encores! Great American Musicals in Concert* series. $25-$75. Thurs.–Sat. at 8. Sat at 2. Sun at 6:30. 2/8–2/11. • City Center Theatre, 131 W. 55th St. (212-581-1212).

Excuse Me, I'm Talking!

The Jewish Rep presents Annie Korzen's autobiographical one-woman show. $40–$45. Tues.–Thurs. and Sat. at 8, Wed., Sat., and Sun. at 2, Sun. at 7. In previews for a 2/11 opening. • Duke Theater, 229 W. 42nd St. (212-239-6200).

Fool for Love

Sam Shepard's dysfunctional desert tale is revived by the 29th Street Rep. $35. Mon.–Sat. at 8. Previews begin 2/5 for a 2/14 opening. • 29th Street Rep Theatre, 212 W. 29th St. (212-465-0575).

High Dive

A frantic new comedy written and performed by Leslie Ayvazian (*Nine Armenians, Plan Day*) and directed by David Warren. $20. Thurs.–Sat. and Mon. at 8, Sun. at 3. In previews for a 2/26 opening. Through 3/4. • MCC Theater, 120 W. 28th St. (212-727-7765).

Isn't It Romantic

Worth Street Theater stages Wendy Wasserstein's 1983 comedy, directed by Jeff Cohen. $35. Wed.–Sat. at 8, Sun. at 3. In previews for a 2/14 opening. • Tribeca Playhouse, 111 Reade St. (212-206-1515).

Race

Austrian playwright Ferdinand Bruckner's 1933 drama tracks the impact of the Nazi uprising on a group of German medical students. $25–$40. Tues.–Sat. at 8, Sat. and Sun. at 2. Previews begin 2/8 for a 2/19 opening. • Classic Stage Company, 136 E. 13th St. (212-677-4210).

A Skull in Connemara

The Roundabout Theatre Company presents the final episode of the Leenane trilogy by the talented playwright Martin McDonagh (*The Beauty Queen of Leenane, The Cripple of Inishmaan*). $55. Tues.–Sat. at 7:30, Wed., Sat., and Sun. at 2:30. In previews for a 2/22 opening. • Gramercy Theatre, 127 E. 23rd St. (212-307-4100).

The Subject Was Roses

The revival of Frank D. Gilroy's Pulitzer Prize–winning drama stars Jean Cocteau Rep regulars Craig Smith and Elise Stone. $15-$40. Call for schedule. Previews begin 2/9 for a 2/24 opening. • Jean Cocteau Repertory, 330 Bowery (212-677-0060).

Ten Unknowns

Jon Robin Baitz's new play stars Donald Sutherland as a seventysomething reclusive painter whose interactions with three people (including Julianna Margulies) generate explosive results. $50. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Previews begin 2/8 for a 3/8

Opening

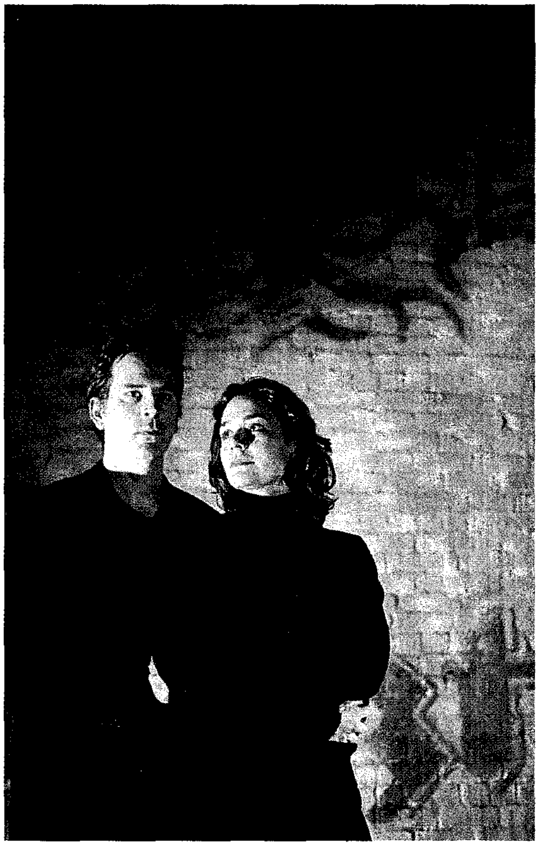
Screw You, Ashcroft

A cavalcade of high-powered women will be talking about you-know-whats in the huge **V-Day** benefit performance of Eve Ensler's *Vagina Monologues* on February 10 at Madison Square Garden. The cast of 70-plus (from left, Rosie Perez, Ensler, Glenn Close, and Julianna Margulies) includes Jane Fonda and Gloria Steinem, some younger women like Edie Falco and Claire Danes, and talk-show hosts Oprah Winfrey and Ricki Lake, who will undoubtedly feel that the whole proceeding is a little tame. Proceeds benefit programs working to end violence toward women and girls. (See "Off Broadway.")

Photograph by Bruce Glikas/Stq. Prod.

Never Forget

Since we're often so overwhelmed with after-the-fact Hollywood Holocaust narratives, it can be hard to remember that there were writers documenting the rise of the Nazis as it happened. The Classic Stage Company is dedicating its next two months to productions written not by Spielberg script doctors but by contemporary eyewitnesses. Ferdinand Bruckner's prescient 1933 drama **Race** (pictured, Stephen Barker Turner and Jenny Bacon) begins performances February 8 and documents the Nazis' impact on a group of German medical students. Beginning February 25, the new drama **I Will Bear Witness** adapts the life of the German Jew Victor Klemperer from his Holocaust-era diaries. (See "Off Broadway.")



opening. • Mitzi E. Newhouse Theater, 150 W. 65th St. (212-239-6200).

Urban Tap
Herbin Van Cayseele and the musicians and dancers who make up Urban Tap present a jam-session performance complete with break dancing and African drums. $10-$25. Call for schedule; 2/9–2/25. • New Victory Theater, 209 W. 42nd St. (212-239-6200).

V-Day
More than 70 notable women participate in a benefit production of Eve Ensler's anatomy-focused play. $25–$1,000. 2/10 at 7. • Madison Square Garden, Seventh Ave. at 32nd St. (212-307-7171).

Now Playing

American Rhapsody
A new musical revue of Gershwin's works directed by Ruth Leon and starring KT Sullivan and Mark Nadler. $40–$55. Wed.–Sat. at 8, Sun. at 7:30, Wed., Sat., and Sun. at 2:30. • Triad Theatre, 158 W. 72nd St. (212-239-6200).

Blue Man Group: Tubes
Smart silliness, with toilet paper, neon-colored paint, cereal, etc. Wildly inventive, and appropriate for just about everyone—kids, adults, foreigners, haters and lovers of performance art. $45–$55. Tues.–Thurs. at 8, Fri. at 7 and 10, Sat. at 4, 7, and 10, Sun. at 4 and 7. Opened: 11/17/91. • Astor Place Theatre, 434 Lafayette St. (212-254-4370).

Cary and Gallo: What If We Did This?
Ted Sullivan directs the comic duo Cary and Gallo, in a production written by several late-night-television writers. $30. Mon. at 8. Through 2/12. • SoHo Playhouse, 15 Vandam St. (212-239-6200).

Cellini
Moonstruck screenwriter John Patrick Shanley wrote and directs this play about larger-than-life Florentine sculptor and ladies' man Benvenuto Cellini. $30–$50. Tues. and Thurs.–Sat. at 8, Wed. and Sat. at 2, Wed. at 7, Sun. at 3. In previews for a 2/12 opening. • Second Stage Theatre, 307 W. 43rd St. (212-246-4422).

The Cherry Orchard
Joseph Hardy returns to Theatre 80 to direct the Pearl Theatre Company's new production of Chekhov's classic drama. $28–$35. Tues. at 7, Thurs.–Sat. at 8, Wed. and Sun. at 2. Through 2/25. • Theatre 80, 80 St. Marks Pl. (212-598-9802).

Cobb
Thanks to Kevin Spacey's advocacy, Lee Blessing's suddenly timely play about the baseball icon transfers to Off Broadway. Joe Brancato directs. $45. Tues.–Sat. at 8, Sat. at 2, Sun. at 3 and 7. • Lucille Lortel Theatre, 121 Christopher St. (212-239-6200).

Code of the West
Mark R. Giesser wrote and directs this comedy about Joshua A. Norton, who proclaimed himself emperor of the United States in 1859 San Francisco, and a woman who wants to marry him in order to claim an inheritance. $30. Tues.–Sat. at 8, Sat. and Sun. at 3. • Mint Theatre, 311 W. 43rd St. (212-279-4200).

The Conjure Man Dies
A mystery about an African king who graduates from Harvard, moves to Harlem, and becomes a fortune-teller. $25. Wed.–Fri. at 7:30, Sat. at 3 and 8, Sun. at 3. Through 2/11. • Henry Street Settlement, 466 Grand St. (212-353-1176).

De La Guarda
A show that's part carnival, part rock concert, and almost entirely airborne. Perfect for theatrical thrill-seekers who don't mind breaking a sweat. $37.50–$45. Tues.–Fri. at 8, Fri. at 10:30, Sat. at 7 and 10, Sun. at 7. • Daryl Roth Theatre, 20 Union Square East, at 15th St. (212-239-6200).

The Devil's Music: The Life and Blues of Bessie Smith
The legendary singer gets the biographical treatment in this new musical, conceived and directed by Joe Brancato (*Cobb*), with a book by Anglo Parra and musical arrangements by Miche Braden. $35. Wed.–Sat. at 8, Sat. at 2, Sun. at 3. • Theatre 3, 311 W. 43rd St. (212-279-4200).

Dido, Queen of Carthage
The Taget Margin Theater begins its Marlowe-devoted tenth-anniversary season with Marlowe's rarely performed first play, which retells the story of Aeneas and Dido. $15. Tues.–Sat. at 8, Sun. at 3 and 7. Through 2/24. • Ohio Theatre, 66 Wooster St. (212-358-3657).

Dinner With Friends
Karen and Gabe, international food writers, are giving a dinner for their friends Beth and Tom, which Tom doesn't attend. It emerges from the heartbroken Beth that her husband has left her for another woman. There is skillful construction here, as well as keen psychological insight. (Simon: 11/22/99.) Winner of the Pulitzer Prize. $30–$65. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun. at 7:30. • Variety Arts Theatre, 110 Third Ave. (212-239-6200).

The Donkey Show
A fantastic, loose disco-musical adaptation of *A Midsummer Night's Dream*, with even looser morals. Very fun. $39. Wed.–Sat. at 8, Fri. and Sat. at 10:30. • El Flamingo, 547 W. 21st St. (212-307-4100).

Downhearted Blues—The Life and Music of Bessie Smith
Tony- and Grammy-winning Jennifer Holliday wrote and stars in this musical one-act chronicling the life of Bessie Smith for the Illyria Theatre. $30. Thurs.–Sat. at 8, Sun. at 7. • Chelsea Playhouse, 125 W. 22nd St. (212-561-9553).

End of the World Party
A new comedy about gay men who share a Fire Island summer house by multiple Emmy winner Chuck Ranberg. $45–$49.50. Mon.–Wed. and Fri. at 8, Sat. at 6 and 9, Sun. at 3 and 7. • 47th Street Theatre, 304 W. 47th St. (212-239-6200).

The Fantasticks
The musical perennial. $36.50–$39. Tues.–Fri. at 8, Sat. at 3 and 7, Sun. at 3 and 7:30. Opened: 5/3/60. • Sullivan St. Playhouse, 181 Sullivan St. (212-674-3838).

Forbidden Broadway 2001: A Spoof Odyssey
Gerard Alessandrini's newest update of his long-running musical spoof. $49.50. Mon. and Wed.–Sat. at 8:15, Sat at 2:30, Sun. at 3:30 and 7:30. Food and drink available, optional. • Stardust Theatre, Broadway at 51st St. (212-239-6200).

Force Continuum
New production of the Atlantic Theater Company about three generations of black officers of the NYPD. Written by Kia Corthron and directed by Michael John Garcés. $35–$40. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. Opens 2/8. • Atlantic Theater Company, 336 W. 20th St. (212-239-6200).

4 Guys Named José . . . and Una Mujer Named Maria
Four Latino guys fight to put together a song-and-dance revue that confounds stereotypes. $37.50–$47.50. Tues.–Sat. at 8, Sat. and Sun. at 3. • Blue Angel Theatre, 323 W. 44th St. (212-239-6200).

Fresa y Chocolate (Strawberry and Chocolate)
A comedy about the confrontation between a gay artist and a revolutionary purist. $30-$40. Call for schedule. • Gramercy Arts Theatre, 138 E. 27th St. (212-889-2850).

Fully Committed
For the price of an entrée, Becky Mode serves up all the splendors and miseries of restaurant life prepared to a fare-thee-well. Smartly directed by Nicholas Martin, this play is a day in the life of Sam, the young man and struggling actor who works the reservation phones in a four-star restaurant where table 31 seems to be the ne plus ultra of socio-gastronomic achievement. (Simon: 1/17/00.) Now starring Christopher Fitzgerald (*Saturday Night*). $45. Tues.–Fri. at 8, Sat. at 6 and 9, Sun. at 3 and 7. • Cherry Lane Theatre, 38 Commerce St. (212-239-6200).

Gemini
Canadian comic rant starring Kenneth Wilson-Harrington as a dictatorial nutcase who imagines himself to be the fascist dictator of an insane asylum. Written by Edward Manning. $15. Wed.–Sat. at 8, Sat. at 10. • 78th Street Theatre Lab, 445 W. 49th St. (212-873-9050).

Photograph by Dixie Sheridan.

I Love You, You're Perfect, Now Change
They're here. They're straight. Get used to it. It's a daring innovation, perhaps, but this musical revue is about what, in the context of most contemporary musicals, seems an amusingly quaint subject these days—heterosexual love. $49.50–$55. Mon., Tues., Thurs.–Sat. at 8, Sun. at 3 and 7:30. Opened: 8/1/96. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

An Idiot Divine
New music-theater piece from composer-performer Rinde Eckert (*And God Created Whales*), about an idiot and a murderer. $25–$35. Wed.–Fri. at 8, Sat. at 5 and 9, Sun. at 4. Through 2/18. • 45 Bleecker Theatre, 45 Bleecker St. (212-307-4100).

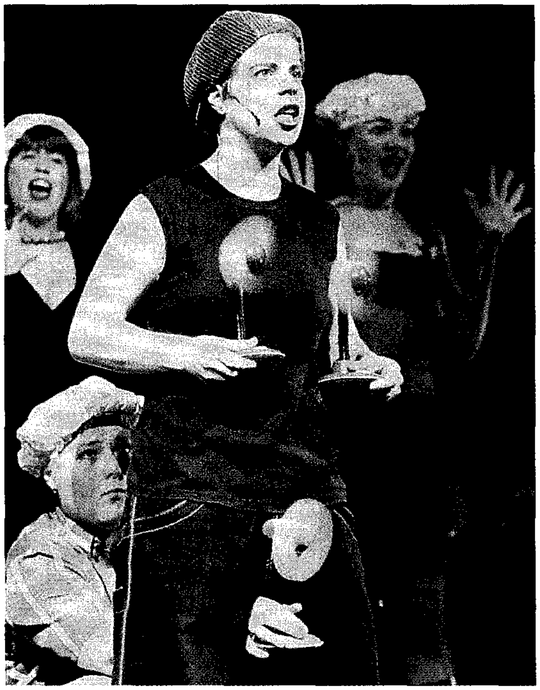
The Importance of Being Oscar
Niall Buggy (*The Weir*) stars in this new Irish Repertory Theatre production of Micheál MacLiammóir's portrait of Oscar Wilde. $35–$40. Tues.–Sat. at 8, Sat. and Sun. at 3. • Irish Repertory Theatre, 132 W. 22nd St. (212-727-2737).

Jesus Hopped the A Train
After a successful run at the LAByrinth Theater, this new play by Stephen Adly Guirgis (*In Arabia, We'd All Be Kings*) transfers for an Off Broadway stint. In its first production, John Ortiz, the talented co-founder of the LAByrinth Theater, gave a mesmerizing, intense performance as Angel Cruz, a Rikers Island prisoner who confronts a religious fanatic (Ron Cephas Jones) behind bars. $45. Tues.–Thurs. at 8, Fri. and Sat. at 7 and 10, Sun. at 3. • East 13th Street Theatre, 136 E. 13th St. (212-239-6200).

Killers and Other Family
John Lawler directs a new play by Lucy Thurber about a young woman whose past catches up to her. $35. Wed.–Sat. at 8, Sun. at 7. Through 2/18. • Rattlestick Theatre, 224 Waverly Pl. (212-206-1515).

Krisit
A new comedy by Y York about plastic surgery in Hollywood. $40. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. Through 2/18. • Primary Stages, 354 W. 45th St. (212-333-4052).

Late Nite Catechism
Maripat Donovan as a parochial-school-teaching nun backed by a magisterium of unassailable moral authority and some mean wrist action with a ruler. $40. Fri. and Sat. at 8, Sat. and Sun. at 3. • St. Luke's Church, 308 W. 46th St. (212-239-6200).



Opening

She Shot Andy Warhol

Since fifteen minutes of fame were never enough for **Valerie Solanas**, two theaters are reviving the life and work of the Warhol-wounding, "civic-minded, responsible, thrill-seeking female" who wanted to "overthrow the government, eliminate the money system, institute complete automation and destroy the male sex." Her tender look at gendered relationships, the rarely performed 1965 play *Up Your Ass* (Sara Moore, pictured), will be performed by San Francisco's George Coates Performance Works beginning February 7. *Valerie Shoots Andy,* Carson Kreitzer's dramatic look at the shot heard round the Village, begins previews February 10. (See "Off-Off Broadway.")

Living in the Wind
Michael Bradford's romantic drama about two former slaves stars David Damane and Sally Stewart-Coleman. $35–$40. Mon. and Wed.–Sat. at 8, Sat. at 2, Sun. at 3. • American Place Theater, 111 W. 46th St. (212-239-6200).

Maybe, Baby It's You
Playwright-performers Shari Simpson and Charlie Shanian play eleven couples in this romantic comedy. $40. Wed.–Fri. at 8, Wed. at 2, Sat. at 10. • Theater at St. Luke's, 308 W. 46th St. (212-239-6200).

Momma
Siobhan Fallon (*Saturday Night Live*) wrote and stars in this one-woman comedy about a rural upstate schoolbus driver whose desperate wish to have a baby leads her to New York City. $25. Sun. and Mon. at 8. • Atlantic Theater Company, 336 W. 20th St. (212-239-6200).

More Lies About Jerzy
Jared Harris plays a Polish expatriate novelist named Jerzy whose Holocaust memoir may have needed better fact-checking. $45. Tues.–Sat. at 8, Sun. at 3 and 7. • Vineyard Theatre, 108 E. 15th St. (212-353-0303).

Murdered by the Mob
Interactive off-line entertainment. $55. Fri. at 7:30, Sat. at 7. • Arno Ristorante, 141 W. 38th St. (800-687-3374).

Naked Boys Singing
Just like a musical revue, but without pants. $45–$65. Mon., Wed.–Fri., and Sun. at 8, Sat. at 7 and 10, Sun. at 3. • Actor's Playhouse, 100 Seventh Ave. So. (212-239-6200).

Now That Communism Is Dead, My Life Feels Empty
Richard Foreman (*Bad Boy Nietzsche*) directs Tony Torn and Jay Smith as two ex-radical hipsters who just don't belong in a post-Marxist world. $15. Tues. and Fri.–Sun. at 8. • Ontological Theatre at St. Mark's Church, 131 E. 10th St. (212-533-4650).

Our Sinatra
Kurt Stamm directs this tribute to Ol' Blue Eyes, now transferred from a successful run at the Algonquin Hotel. $50–$100. Mon.-Wed., Fri., and Sun. at 8, Wed. at 2:30, Sun. at 3. • Reprise Room at Dylan's, 245 W. 54th St. (212-239-6200).

Paradise Island
Lynn Cohen and Adrienne Shelly star as a mother and daughter on a 24-hour Caribbean gambling getaway in a new drama written by Benjie Aerenson (*The Possum Play*) and directed by Andy Goldberg (*The Bombitty of Errors*). $25–$35. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. • New Group/Theatre @ St. Clement's, 423 W. 46th St. (212-279-4200).

Pete 'n' Keely
If you can approach this pocket musical with an open mindlessness, you can have a rattling good time. A 1968 TV studio presents a live telecast meant to reconcile and reinstate an estranged husband-and-wife team on the order of Steve Lawrence and Eydie Gorme. James Hindman's pastiche book is a spirited takeoff on the fifties and sixties entertainers' acts and lives. Mark Waldrop has directed with sauciness and gusto. George Dvorsky and Sally Mayes sing, dance, and spar to comic perfection. (Simon: 1/8/01). Costumes by Bob Mackie. $35–$55. Tues–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • John Houseman Theatre, 450 W. 42nd St. (212-239-6200).

The Play About the Baby
Tony winner Marian Seldes (*A Delicate Balance*) and Brian Murray star in Edward Albee's first new play since *Three Tall Women,* a mysterious drama about a couple of young new parents whose lives are invaded by an older, less innocent pair. $25–$55. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun. at 7. • Century Center for the Performing Arts, 111 E. 15th St. (212-239-6200).

Resident Alien
American premiere of Tim Fountain's "fully authorized dramatization" of the late Quentin Crisp's life and work, directed by Mike Bradwell and starring Bette Bourne as the "Naked Civil Servant" himself. $45. Tues.–Sat. at 8, Sat. at 3, Sun. at 2 and 7. • New York Theatre Workshop, 79 E. 4th St. (212-460-5475).

Shakespeare's Villains: A Masterclass in Evil
Steven Berkoff's one-man examination of evildoers from Iago to Macbeth, which sold out in its run at Joe's Pub last November, returns for a limited engagement. $35. Tues.–Sat. at 8, Sun. at 2. Through 2/11. • Public Theater, 425 Lafayette St. (212-239-6200).

Stomp
As the title implies, a loud, aggressive, and energetic show. $29.50–$55. Tues.–Fri. at 8, Sat. at 7 and 10:30, Sun. at 3 and 7. Opened: 2/27/94. • Orpheum, 126 Second Ave. (212-477-2477).

Strictly Personal
A comedy about dating and personals by Jake Feinberg. $45. Tues.–Sat. at 8, Sat. at 2:30, Sun. at 3 and 7. • Soho Playhouse, 15 Vandam St. (212-239-6200).

The Syringa Tree
Pamela Gien plays 28 characters in a solo show about a young girl who tries to come to terms with life in sixties South Africa. $47.50. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. • Playhouse 91, 316 E. 91st St. (212-307-4100).

Te Juro, Juana Que Tango Ganas (I Swear to You Jane, I Have an Itch for You)
Comedy of manners "in the style of Molière" by Emilio Carbadallido. $30–$40. Call for schedule. • Gramercy Arts Theatre, 138 E. 27th St. (212-889-2850).

Theater of Light
The return of "light artist" Rudi Stern's "visual fantasia," which features thousands of hand-painted images combined with light and music. $20. Wed. and Sun. at 8, Thurs.–Sat. at 8 and 10. • Flamboyan Theatre, 107 Suffolk St. (212-279-4200).

Time and Again
New musical version of Jack Finney's time-travel romance from the Manhattan Theatre Club. $40. Tues.–Sun. at 7:30, Sat. and Sun. at 3. • MTC's Stage II at City Center, 131 W. 55th St. (212-581-1212).

Tony 'n' Tina's Wedding
A wedding and reception, with Italian buffet, champagne, and wedding cake. Wonderfully tacky—and, with more than 4,000 performances, it's lasted longer than a lot of real marriages. $67.50–$80. Thurs.–Sun. at 7, Sun. at 2. Opened: 2/6/88. • St. Luke's Church, 308 W. 46th St. and Vinnie Black's Coliseum, Hotel Edison, 221 W. 46th St. (212-239-6200).

Photograph by David Wilson.

The Vagina Monologues
Eve Ensler's ode to fannyboos, nappy dugouts, twats, etc., returns for a second coming. What was once Ensler's one-woman show is now performed by trios of actresses. $55. Tues.–Sat. at 8, Sat. at 5, Sun. at 3 and 7:30. Through 2/18. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

Vieques
Set on the Puerto Rican island of Vieques, this new drama tracks the life of a local family in the fifties, as the United States began its military exercises. The playwright, Jorge González, is the recent winner of the 2000 Nuestras Voces playwriting contest. Call for schedule. • Gramercy Arts Theatre, 138 E. 27th St. (212-889-2850).

Off-Off Broadway

The "A" Word
In Latiffe Mardin's drama, set in 1968, a family confronts an unwanted pregnancy. $15. Thurs.–Sat. at 8, Sun. at 3 and 7. Through 2/18. • Greenwich Street Theatre, 547 Greenwich St. (212-768-7971).

Honey & Boyd
Theater Ten Thousand presents a comedy about a young American couple stranded in New Jersey who decide to wander the earth via mass transit. $12. Sun.–Tues. at 8. • Present Company Theatorium, 196 Stanton St. (212-420-8877).

Hymn to the Rising Sun
A sadistic warden presides over a hellish chain gang in this drama by the late North Carolina native Paul Green. $15. Thurs.–Sat. at 8, Sun. at 3 and 8. Through 2/18. • La MaMa E.T.C., 74A E. 4th St. (212-475-7710).

Mono
An inventive improvisatory play set in a barlike environment. $12. Thurs.–Sat. at 8. • Surf Reality, 172 Allen St. (212-358-3447).

Night and Day
In Tom Stoppard's comedy, journalists, an English colonialist, and a dictator clash in Africa. $20–$40. Thurs.–Sat. at 8, Sun. at 3, some Weds. at 8. Through 3/22. • Bouwerie Lane Theatre, 330 Bowery (212-677-0060).

See Bob Run
In Canadian playwright Daniel MacIvor's drama, Bob (Susan O'Connor) hitchhikes her way eastward in search of her father, telling tragic, semi-autobiographical fairy tales to anyone who will listen. $12–$15. Thur.–Sat. at 8. Opens 2/7. Through 3/3. • The Red Room, 85 East 4th St. (212-539-7686).

Sketching Utopia
Laurel Hessing's historical musical drama about pre-WWI Greenwich Village radicals and their attempts to create Utopia. $10. Thurs.–Sat. at 8, Sun. at 3. Through 2/18. • Theater for the New City, 155 First Ave. (212-254-1109).

Stage Door
George S. Kaufman and Edna Ferber's 1936 backstage drama about a boardinghouse full of young actresses won Emma Griffin a best-director award at last year's Fringe Festival. $12. Thurs.–Sun. at 8:30. Through 2/17. • HERE, 145 Sixth Ave. (212-647-0202).

Three Seconds in the Key
Obie-award winner Deb Margolin's new play deals with illness, recovery, and devotion to the New York Knicks. $15. Thurs.–Sun. at 7:30. Through 2/25. • P.S. 122, 150 First Ave. (212-477-5288).

Up Your Ass
New York premiere of feminist author Valerie Solanas's long-lost 1965 comedy, which boasts a targeted audience of "men, married women, and other degenerates." $20. Wed.–Sun. at 8, Fri. and Sat. at 11, 2/25 at 4. • P.S. 122, 150 First Ave. (212-477-5288).

Valerie Shoots Andy
An investigation—and satirical re-creation—of the 1968 attempted assassination of Andy Warhol. $10–$15. Thurs.–Sun. at 8, some Suns. at 3. 2/10–3/4. • Present Company Theatorium, 198 Stanton St. (212-420-8877).

Art

Edited by Edith Newhall

Galleries

Solos

Madison Avenue and Vicinity

Vito Acconci
Photoworks and documentation of performances dating from 1969 to 1973; through 2/17. • Ubu, 16 E. 78th St. (212-794-4444).

András Böröcz
Whimsical sculptures of figures carved from pencils and from ebony, mahogany, and walnut, some of which are carved in parts and assembled inside milk bottles; through 2/24. • Baumgold, 74 E. 79th St. (212-861-7338).

Constantino Ciervo
Video drawings and objects by a Berlin artist; through 2/17. • Gat, 1100 Madison Ave. (212-327-0441).

Judith Cotton
Paintings of stenciled dog forms that suggest Muybridge's studies of motion set against Warhol's saturated colors; through 2/17. • Graham, 1014 Madison Ave. (212-535-5767).

Jörg Immendorff
New paintings that combine iconography from seventeenth- and eighteenth-century etchings with eerily modern images of anthropomorphic larvae, plants, and figures; through 3/3. • Werner, 4 E. 77th St. (212-988-1623).

Jeff Joyce
New paintings of imaginary landscapes; through 2/17. • Winston Wächter Mayer, 39 E. 78th St. (212-327-2526).

On Kawara
Date paintings from 2000; through 2/28. • Zwirner & Wirth, 32 E. 69th St. (212-517-8677).

Sue Miller/Philip Sultz
New abstract paintings/Mosaic-like collages. Through 2/28. • Stone, 113 E. 90th St. (212-987-4997).

Carlo Mollino
An exhibition comprising photographs by and of the Italian designer and photographer (1905–1973) and *Apotheosis*, an artist's book dedicated to the photographer's life's work designed by Fulvio Ferrari, executor of the Mollino estate; through 3/3. • Roth/Horowitz, 160A E. 70th St. (212-717-9067).

Robert Andrew Parker
Sketchbooks, bound and unbound books of etchings, monotypes, and other works on paper; through 3/3. • Davis & Langdale, 231 E. 60th St. (212-838-0333).

Larry Poons/Elie Nadelman
New abstract paintings/Folk-inspired sculptures of the human form. Through 3/3. • Salander-O'Reilly, 20 E. 79th St. (212-879-6606).

Frank von der Lancken
Still lifes, interiors, portraits, and landscapes by the Brooklyn-born artist (1872–1950); through 2/24. • Hirschl & Adler, 21 E. 70th St. (212-535-8810).

John Walker
Two new series of paintings, one inspired by the artist's father's recollections of World War I, and the other of the landscape surrounding a tidal pool in Maine; through 3/3. • Knoedler, 19 E. 70th St. (212-794-0550).

57th Street Area

Vito Acconci and Ana Mendieta
An exhibition exploring the connections between the work of the two body and performance artists. Through 3/3. • Lelong, 20 W. 57th St. (212-315-0470).

Carl Andre/Alan Saret
An exhibition of works by these two pioneers of radical seventies sculpture that juxtaposes the horizontal plane of the former with the latter's atmospheric volumes; through 2/17. • Cohan, 41 W. 57th St. (212-755-7171).

Giovanni Anselmo/Pierre Huyghe
New sculpture and drawings that were studies for his seminal 1965 photographic work, *La Mia Ombra Verso l'Infinito Dalla Cima Dello Stromboli Durante L'Alba del 16 Agosto 1965*, made on an excursion to Stromboli/Recent film works. Through 2/17. • Goodman, 24 W. 57th St. (212-977-7160).

Nell Blaine
Abstract paintings and works on paper being exhibited together for the first time since the forties; through 3/10. • De Nagy, 724 Fifth Ave. (212-262-5050).

Katherine Bowling
Paintings inspired by the artist's observations and memories of the Virginia farmlands and seascapes of her childhood; through 2/24. • Helman, 20 W. 57th St. (212-245-2888).

Helen Frankenthaler
Paintings from the sixties through the eighties, ranging from classic stain works on unprimed canvas to her later style of veiled layers of pigment; through 3/1. • Ameringer/Howard, 41 E. 57th St. (935-1110).

Donald Judd
A survey of the sculptor's prints; through 3/31. • Sheehan, 20 W. 57th St. (212-489-3331).

Jacob Lawrence
A retrospective from the late artist's sixty-year career; through 3/3. • DC Moore, 724 Fifth Ave. (212-247-2111).

Elena Sisto
Imaginary portraits that evoke members of the sixteenth-century Spanish court; through 2/24. • Littlejohn Contemporary, 41 E. 57th St. (212-980-2323).

Billy Sullivan
Recent paintings, drawings, and photographs that chronicle the activities of the artist's family and friends; 2/8–3/3. • Fischbach, 24 W. 57th St. (212-759-2345).

SoHo and TriBeCa

Greg Colson
"Pie chart" constructions on such themes as "Qualms About the Web," "Activities While Driving," and "How to Look Your Best"; through 2/24. • Sperone Westwater, 121 Greene St. (212-431-3685).

Jordan Crandall
A series of seven films shot in the San Diego/Tijuana border region that address the increasingly sophisticated and aggressive systems through which the border is policed; through 2/17. • Gering, 476 Broome St. (212-226-8195).

Cecelie Dahl
Paintings that depict logos of different brands of chewing gum and color photographs of people chewing and playing with gum; through 2/24. • Egizio's Project, 596 Broadway (212-226-8537).

Rudolph De Crignis
Paintings whose layers of color evoke changes of light during the day; 2/8–3/31. • Blum, 99 Wooster St. (212-343-0441).

Tehching Hsieh
Documents of performances given by the Chinese artist between 1978 and 1999; through 2/24. • Tilton, 49 Greene St. (212-941-1775).

Jörg Immendorff
Sculptures, paintings, and objects from the artist's "Lidl" (Fluxus) series of the late sixties, made when he was a student of Joseph Beuys at the Düsseldorf Academy, and recent paintings that depict figures suspended on spheres, glowing larvae shapes, and primordial plants;

Ground Rules

Galleries are generally open Tuesday through Saturday, from between 10 and 11 to between 5 and 6.

through 3/3. • Kern, 558 Broadway (212-965-1706).

Clarence Morgan
New abstract paintings; through 2/10. • Rosenberg + Kaufman, 115 Wooster St. (212-431-4838).

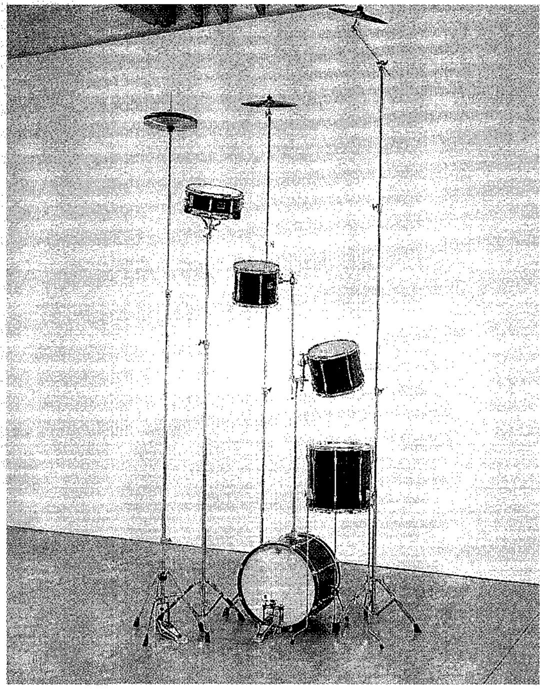
Martin Mull
Recent paintings and watercolors that reconfigure the artist's childhood memories; through 2/17. • Beitzel, 102 Prince St. (212-219-2863).

Dennis Oppenheim
A survey of the American conceptual artist's work of the past 30 years, including sculpture, installations, photo-documentations of earth and body works, and videos of body-art performances; through 2/28. • Ace, 275 Hudson St. (212-255-5599).

Talent

Instruments of Change

Christian Marclay has always had an eye (and ear) for the places where art, music, and performance might collide, so it makes perfect sense that his latest sculptures are musical instruments that can't be played, among them a twenty-foot accordion, a bass guitar cast in rubber, and a towering drum set whose various members are placed at heights corresponding to their respective pitches (right, *Drums*, 1999). And then he offers his riff on the guitar, the rural South, and the destruction of musical instruments by Fluxus artists in *Guitar Drag* (2000), a video filmed during his residency at the ArtPace Foundation for Contemporary Art in San Antonio, Texas, that features an electric guitar being dragged by a pickup truck. Better than Skynyrd, man. At Paula Cooper Gallery, 534 West 21st Street; through February 17.



Photograph by Adam Reich.

Celia Reisman/Nicholas Sistler
Paintings that focus on the territory between public streets and private spaces behind archways and doorways, made last year while the the artist was living in London/Miniature paintings that depict still-life arrangements as viewed through a keyhole. Through 3/3. • Markel, 560 Broadway (212-226-3608).

Tom Sachs
Lamps constructed from found objects and "quarter screws," quarters to which the last inch of a Philips head drill has been soldered and that can be worn on a chain or carried on a key chain; through 2/28. • A/D, 560 Broadway (212-966-5154).

Harriet Shorr
New paintings that depict still-life arrangements and their reflections in water; through 3/3. • Pelavin, 13 Jay St. (212-925-9424).

Martin Wong/David Wojnarowicz
Paintings of Lower East Side tenement buildings and storefronts that were last shown at the Semaphore Gallery in 1986, by this artist who died in 1999/Early spray-painted works from 1982–84. Through 2/24. • P.P.O.W., 476 Broome St. (212-941-8642).

Chelsea

Franz Ackermann
New work; through 2/17. • Brown's Enterprise, 436 W. 15th St. (212-627-5258).

Alex Arcadia/Andrew Krasnow
Paintings, sculptures, and photographs from the artist's ongoing "Super-Gymnast" project, in which an imaginary character, Monique, is introduced to the public via a street campaign in New York City/An installation on the theme of skin. Through 2/28. • Stux, 529 W. 20th St. (212-352-1600).

Andrew Bick
Multilayered wax paintings; through 2/24. • Liebman-Magnan, 552 W. 24th St. (212-255-3225).

Jan Dibbets
Early conceptual photographic works made between 1969 and 1977; through 2/17. • Gladstone, 515 W. 24th St. (212-206-9300).

Vernon Fisher
New paintings from the series "Angel Face"; through 2/24. • Cowles, 537 W. 24th St. (212-925-3500).

Jayne Holsinger
Small-scale autobiographical paintings on wood that call to mind the later paintings of Alice Neel; through 3/3. • Thatcher, 529 W. 20th St. (212-675-0222).

Shirley Kaneda
Recent abstract paintings by the artist and abstract paintings by Baer, Jaaffe, Krushenick, and Stella chosen by Kaneda; through 3/3. • Feigen, 535 W. 20th St. (212-929-0500).

Izima Kaoru
Photographs in which the artist collaborates with Japanese actresses and models to stage elaborate death scenes; through 2/17. • Von Lintel & Nusser, 555 W. 25th St. (212-242-0599).

Nina Katchadourian
A concession-stand popcorn machine that makes oracular utterances; a piece exploring mind control vis-à-vis seemingless harmless found postcards, and an edited recording of the communications between Houston Control and the astronauts of the Apollo 11 moonwalk; through 2/24. • Debs, 525 W. 26th St. (212-643-2070).

Robert Longo
Graphite drawings derived from photographs of Freud's Vienna residence and consulting room; through 3/3. • Metro Pictures, 519 W. 24th St. (212-206-7100).

Christian Marclay
Sculptures of "impossible musical instruments," and a video titled *Guitar Drag* that follows the travels of an amplified electric guitar tied to a pickup truck; through 2/17. • Cooper, 534 W. 21st St. (212-255-1105).

Roy McMakin/David Robbins
Paintings of sculpture/Photographs of mirror reflections. Through 2/24. • Feature, 530 W. 25th St. (212-675-7772).

Laura Craig McNellis/Judith Scott
Recent works by two self-taught artists, including paintings by the former and fiber sculptures by the latter. Through 2/17. • Ricco/Maresca, 529 W. 20th St. (212-627-5117).

Clement Meadmore
Recent sculptures of bronze or painted aluminum; through 2/17. • Marlborough Chelsea, 40 W. 57th St. (212-541-4900).

Dona Nelson
Twelve sequential paintings from the series "Twelve Stations of the Subway" that depict circles and other geometric shapes in grid formations and make reference to both the grid of the subway system and grid-ordered paintings by other artists; through 2/17. • Cheim & Read, 521 W. 23rd St. (212-242-7727).

Peggy Preheim/Sabine Hornig
Pencil drawings and cast silver and bronze sculptures based on imagery derived from found photographs/An installation that consists of a single large window affixed with a transparent image. Through 2/17. • Bonakdar/Jancou, 521 W. 21st St. (212-414-4144).

Jennifer Reeves
Paintings that attribute identities to impastoed abstract forms and drips; through 2/17. • Protetch, 511 W. 22nd St. (212-633-6999).

Faith Ringgold
A new series of paintings, "Coming to Jones Road," that honors the African-American flight from slavery, and a selection of earlier story quilts, paintings, soft sculptures, drawings, and other works; through 2/24. • ACA, 529 W. 20th St. (212-206-8080).

Smith/Stewart
Video installations by a Glasgow-based collaborative team; through 2/21. • Gasser & Grunert, 524 W. 19th St. (212-807-9494).

Gary Stephan
New abstract paintings; through 2/21. • Baumgartner, 418 W. 15th St. (212-633-2276).

Jessica Stockholder
New sculptures and installations that explore painterly issues in volumetric space; 2/10–3/10. • Gorney Bravin + Lee, 534 W. 26th St. (212-352-8372).

Jenny Watson
Paintings in which isolated figures reveal their tensions, diverted desires, and fears; through 2/22. • Nosei, 530 W. 22nd St. (212-741-8695).

Group Shows

Madison Avenue and Vicinity

Berry-Hill
Old Master paintings and drawings from the sixteenth, seventeenth and eighteenth centuries, by Carracci, Guercino, Martin, Reni, Van Dyck, others; through 3/3. • 11 E. 70th St. (212-744-2300).

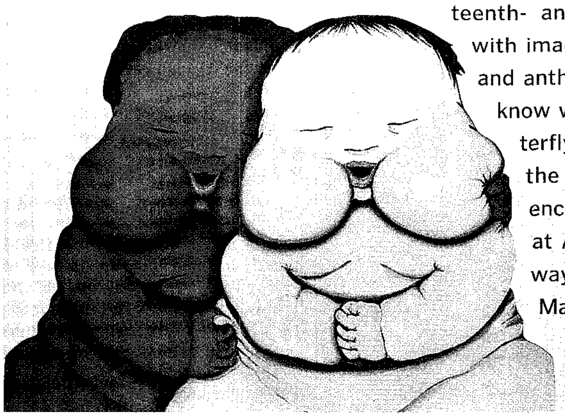
C & M Arts
"About Faces," portraits by Cornell, Close, Currin, Picasso, Maar, Warhol, others; through 3/10. • 45 E. 78th St. (212-861-0020).

Castelli
"SAYING SEEING: 4 from the sixties," works by Bochner, Morris, Nauman, Smithson; through 2/24. • 59 E. 79th St. (212-249-4470).

Sculpture Center
"Personal Abstractions," works by Bontecou, Cooper, Outlaw; through 2/24. • 167 E. 69th St. (212-879-3500).

Double Feature

The last time German artist **Jörg Immendorff** had a show here, at Michael Werner Gallery in 1996, he brought his 23-foot-long masterpiece *The Rake's Progress,* the largest of many paintings that evolved from his set designs for the Igor Stravinsky opera of the same name (staged in Salzburg and London in 1994 and 1995 and inspired by William Hogarth's engravings). Now he's back with two shows: new paintings at Werner (4 East 77th Street; through March 3) that mix appropriations from seventeenth- and eighteenth-century etchings with images of plants, mutating figures, and anthropomorphic larvae ("You don't know what's going to come out, a butterfly or a snake, or whatever," says the artist); and early Fluxus-influenced "Lidl" pieces from the sixties at Anton Kern Gallery (558 Broadway, near Prince Street; through March 3), in which Immendorff used childish images as symbols of his optimistic naïveté (left, *Yellow and Brown Babies,* 1967).



57th Street Area

Rosenfeld
"African-American Art: 20th-Century Masterworks, VIII," works by Artis, Barthe, Bearden, Delaney, Savage, VanDerZee, others; through 3/10. • 24 W. 57th St. (212-247-0082).

St. Etienne
"Our Beautiful and Tormented Austria!" works by self-taught Austrian artists including Fischer, Navratil, Rädler, Rainer, Walla, others; through 3/17. • 24 W. 57th St. (212-245-6734).

YWCA
Artists' books and related works by Beube, Hoffman, Lederman, Leopold, Newmark, Smith, Weil; through 3/4. • 610 Lexington Ave. (212-735-9731).

SoHo and TriBeCa

Art in General
"Lessons of Solitude," the first retrospective and U.S. exhibition of the drawings and sculptures of the Cuban artist and art critic Antonio Eligio Fernández, known as Tonel; through 3/31 • Window installation by Steven Brower; through 2/24. • 79 Walker St. (212-219-0473).

Artists Space
"Really," video, sculpture, digital prints, and architectural drawings by Benson, Brower, the Butterflies of Love, Kerbel, Laurette, others; projects by Joyce Kim and Antenna Design; through 3/17. • 38 Greene St. (212-226-3970).

Exit Art
"Body and the East," body-art performances of the former Soviet Union and Eastern Bloc from the 1960s to the present, including those of Acconci, Beuys, Burden, others; through 3/10. • 548 Broadway (212-966-7745).

Kent
"Vox 2001," paintings, sculptures, photography, video, and installations by Adams, Bronson, Heartfield, Lehman, Tanaka, Wertheim, others; through 3/3. • 67 Prince St. (212-966-4500).

Kind
"Hands Across the Sea," works by Anderson, Berlant, Darger, Gill, Ramirez, others; through 2/24. • 136 Greene St. (212-925-1200).

Marcus
Works by Butter, Conner, Ess, Larmon, Misrach, Pettibone, Tansey, others; through 2/24. • 578 Broadway (212-226-3200).

Swiss Institute
"Under Pressure," inflatable works, installations, and videos that explore the state of being on the verge of exploding, by Creed, Decker, Durward, Hattan, Merrick, Reimer, others; through 3/3. • 495 Broadway (212-925-2035).

Chelsea

Art Resources Transfer
Recent works by Baldwin, Bangs, Fowler, Keister, Robinson, Shottenkirk, Spero; through 2/24. • 210 Eleventh Ave. (212-691-5956).

French
"Flowers in February," floral paintings and sculptures by Carey, Fields, Linehan, Palmer, Patterson, others; through 3/3. • 601 W. 26th St. (212-647-8867).

Schoormans
"Cinema Studies," paintings and works in other media that use cinematic devices, by Baldessari, Brennan, Muybridge, Reed, Rideal, Ruscha, Warhol, Zinsser, others; through 3/3. • 508 W. 26th St. (212-243-3159).

Other

Rotunda
"Lost and Found: Reclaimed Moments," inventive reuses of discarded objects by Fleisher, Ohashi, Park, Shin, Son, others; through 3/10. • 33 Clinton St., Brooklyn (718-875-4047).

Photography

Kutlug Ataman
A video filmed in Istanbul of interviews with women who discuss the reasons why they have had top wear wigs; through 2/24. • Lehmann Maupin, 39 Greene St. (212-965-0753).

Aziz + Cucher
Recent photographs of mutant figures, imaginary interiors, and the team's own version of "natural history"; through 2/24. • Urbach, 526 W. 26th St. (212-627-0974).

Geneviève Cadieux
Large-scale, close-up portraits of people that suggest equivalencies and interrelationships between them, and one sculptural work, a triptych of delicate blown-glass globes; through 2/25. • Americas Society, 680 Park Ave. (212-249-8950), Tues.–Sun. noon–6; $3, $2 students and seniors.

Albert Chong
"Projections," images of flowers projected onto nude bodies against black backdrops; through 2/24. • Throckmorton, 153 E. 61st St. (212-223-1059).

Mariana Cook
Photographs of couples, a theme the artist has explored since 1983; through 2/17. • Mitchell-Innes & Nash, 1018 Madison Ave. (212-744-7400).

Thomas Joshua Cooper
Photographs made over the past two years that address the the epic travels of the pilgrims from Europe to America through images of the Atlantic coasts; through 3/3. • Kelly, 43 Mercer St. (212-343-2405).

Jacques Darche
Photographs dating from 1950 to 1965 that apply a constructivist aesthetic to ordinary street scenes, by a French photographer who was also a graphic designer; through 2/24. • Gibson, 568 Broadway (212-925-1192).

Willie Doherty
Black-and-white photographs taken at night in Berlin that give the impression of an activity about to take place; through 3/3. • Alexander and Bonin, 132 Tenth Ave. (212-367-7474).

Nan Goldin
New photographs reflecting the artist's travels over the past two years—in France, Italy, and Switzerland—as well as her recent experiences in New York; through 2/17. • Marks, 522 W. 22nd St. (212-243-0200).

Emmet Gowin
A survey of the photographer's portraits of his wife, Edith, dating from the late sixties to the present; through 2/17. • Pace/MacGill, 32 E. 57th St. (212-759-7999).

Yuichi Hibi
Photographs shot throughout Japan on dark, rainy nights between 1993 and 1999; through 2/24. • Marvelli, 526 W. 26th St. (212-627-3363).

Houk
Photographs from the personal collection of Harry Lunn (1933–1998), the art dealer, former CIA agent, and founding father of the fine-art-photography art market, including works by Adams, Abbott, Evans, Mapplethorpe, McDermott & McGough, Serrano, others; through 3/10. • 745 Fifth Ave. (212-750-7070).

ICP
"Andy Warhol: Photography." The first major exhibition of the artist's photographs, including complementary paintings; through 3/18. • "Perfecting Mankind: Eugenics and Photography." An exhibit exploring the way in which photography was employed by the proponents of eugenics, a movement formed in the late nineteenth century that aimed to "breed better people"; through 3/18. • 1133 Sixth Ave. (212-860-1777), Tues.-Thurs. 10-5, Fri. 10-8 (5-8 voluntary contribution), Sat. and Sun. 10-6; $8, $6 students and seniors.

ICP Uptown
"Carrie Mae Weems: The Hampton Project." An installation that employs the turn-of-the-century photographs taken by Frances Benjamin Johnston (1864–1952) at Hampton Institute, images intended to document the success of the institute for the "Exhibit of American Negroes" at the Universal Exposition of 1900 in Paris; through 4/1. • 1130 Fifth Ave., at 94th St. (212-860-1777), Tues.- Thurs. 10-5, Fri. 10-8, Sat. and Sun. 10-6; $6, $4 students and seniors.

Bill Jacobson
Large color photographs of New York street scenes using the artist's signature blurring technique; through 3/10. • Saul, 535 W. 22nd St. (212-627-2410).

Laura London
Large-scale color photographs of a teenage girl mimicking the looks and attitudes of various rock stars and models, and images of teenagers in social environments; through 2/17. • Golden, 526 W. 26th St. (212-727-8304).

Luca Pagliari
Pinhole photographs taken in Cuba and New York; through 2/24. • Benrubi, 52 E. 76th St. (212-517-3766).

Photograph courtesy of Michael Werner Gallery.

PaineWebber
"A Maritime Album." Rare photographs documenting America's fishing, sailing, and whaling traditions, as well as naval encounters, shipbuilding ventures, and daily maritime life, selected by John Szarkowski from the archives of the Mariner's Museum, in Newport News, Virginia; through 4/1. • 1285 Ave. of the Americas (212-713-2885), Mon.–Fri. 8–6.

Paul Seligman
Photographs of dancers, actors, playwrights, musicians, and others who lectured, taught, read, or performed at the New School in the sixties and seventies, among them Edward Albee, Bette Davis, Robert Lowell, and Thelonius Monk; through 2/16. Parsons School of Design, 2 W. 13th St. (212-229-8987), Mon.–Fri. 9–9, Sat. and Sun. 10–6.

Wolfgang Tillmans
New abstract works from the photographer's "Blushes" series and works that combine traditional straight photography with uncertain evidence of the artist's intervention; through 2/24. • Andrea Rosen, 525 W. 24th St. (212-627-6000).

Museums

American Craft Museum
"Made in Oakland: The Furniture of Garry Knox Bennett." The first retrospective of one of America's best-known furniture-makers; through 4/29. • "Confrontational Clay: The Artist as Social Critic." Works by 28 contemporary ceramicists whose work addresses social, political, and cultural issues; through 3/16. • 40 W. 53rd St. (212-956-3535), Tues., Wed., Fri., Sat., and Sun. 10–6, Thurs. 10–8 (pay what you wish 6–8); $5, $2.50 students and seniors.

American Museum of Natural History
Central Park West at 79th St. (212-769-5100); Sun.–Thurs. 10–5:45, Fri. and Sat. 10–8:45; $8 suggested contribution, $6 students and seniors, $4.50 children.

Asia Society at Midtown
"Can We Feed Ourselves? A Focus on Asia: Photographs by Hiroji Kubota." Photographs taken in Nepal, Cambodia, Burma, and other Asian countries that focus on food production, the population explosion, and environmental destruction; through 4/1. • 502 Park Ave., at 59th St. (212-288-6400), Tues.–Sat. 10–6; Sun. noon–5. $4, $2 students and seniors (free Tues.–Fri. noon–2).

Bard Graduate Center for Studies in the Decorative Arts
"Women Designers in the U.S.A., 1900–2000: Diversity and Difference"; through 2/25. • 18 W. 86th St. (212-501-3000), Tues.–Sun. 11–5 (Thurs. to 8); $2, $1 students and seniors.

Bronx Museum of the Arts
"Leonardo Drew." One new sculpture composed of two sections—one of cotton and the other of wood and found objects—and related drawings; through 3/4. • "Carlos Garaicoa: The Ruins, The Utopia." Drawings, photographs, and mixed-media and video installations by a Havana-based artist; through 3/4. • "Context: Mexico's Taller de Gráfica Popular and Its Legacy." Prints from the museum's permanent collection made by various members of the workshop; through 3/4. • 1040 Grand Concourse, Bronx (718-681-6000), Wed. 3–9, Thurs. and Fri. 10–5, Sat. and Sun. noon–6; $3, $2 students and seniors, Wed. free.

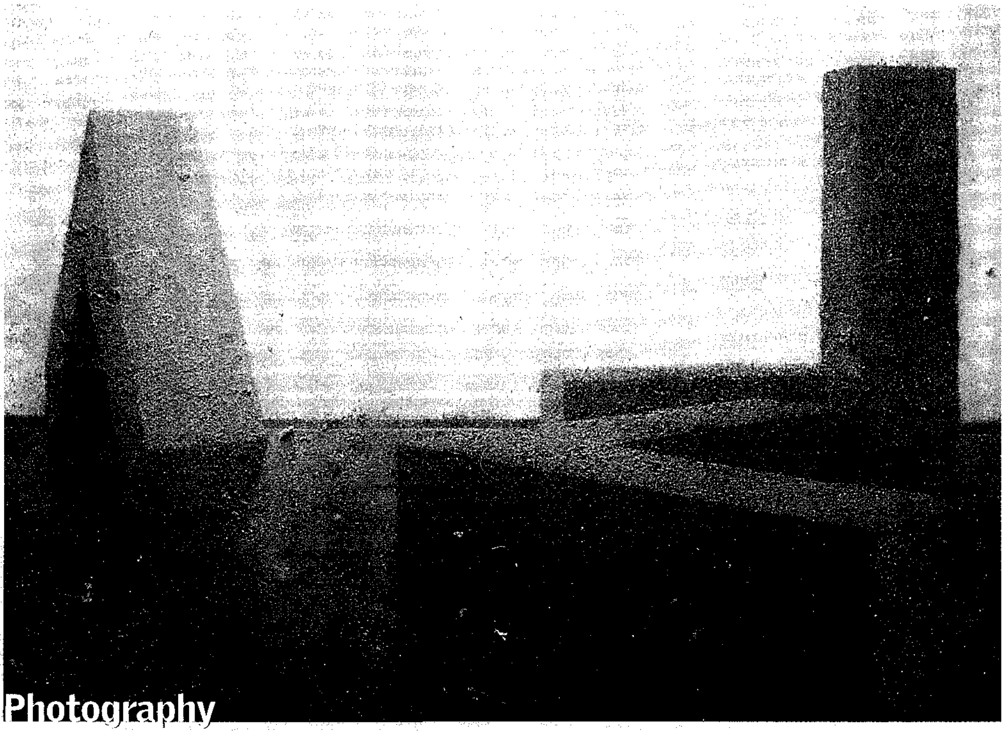
Brooklyn Museum of Art
"Nardo di Cione." An exhibition celebrating the reunion of the museum's Nardo di Cione altarpiece, *Madonna and Child Enthroned With Saints*, and its "lost" uppermost panel; through 2/18. • 200 Eastern Pkwy., Brooklyn (718-638-5000), Wed.–Fri. 10–5, Sat. 11–6 (till 11 P.M. on the first Sat. of every month), Sun. 11–6; $4, $2 students and seniors.

China Institute
"Living Heritage: Vernacular Environment in China," photographs by Li Yuxiang and other Chinese photographers taken between 1993 and 1999 that explore the role of the traditional Chinese home; through 6/10. • 125 E. 65th St. (212-744-8181), Mon., Wed., Fri., Sat. 10–5, Tues. and Thurs. 10–8, Sun. 1–5; $3, $2 students and seniors.

Cooper-Hewitt, National Design Museum, Smithsonian Institution
"The Opulent Eye of Alexander Girard." A retrospective of works by the mid-century American designe and architect (1907–1993); through 3/18. • 2 E. 91st St (212-849-8300), Wed.–Sat. 10–5, Sun. 12–5, Tues. 10– (5–9, free admission); $8, $3 students and seniors.

Dahesh Museum of Art
"Gérôme & Goupil: Art and Enterprise." An exhibition exploring the mutually advantageous partnershi between the nineteenth-century painter Jean-Léo Gérôme and his art dealer/publisher Adolphe Goupil through 5/5. • 601 Fifth Ave., at 49th St. (212-759-0606) Tues.–Sat. 11–6; free.

Dia Center for the Arts
"Diana Thater: *Knots and Surfaces*." A large-scale multiprojection video installation that interacts with th architecture of Dia's third-floor gallery; throug 1/30/02. • "Panamarenko: *Orbit*." An exhibition pairing the Belgian artist's key work, *Aeromodeller*, an experimental flying machine built in 1969–71, with work created this year; through 6/17. • "Bridget Riley: *Reconnaissance*." The British artist's seminal paintings from the sixties and seventies in which carefull



Photography

Nothing to Sneeze At

To some, a film of dust invites Pledge; to artists, masters of extracting all sorts of meanings from the residue of everyday life, it's the stuff of endless possibilities. To wit: the 1920 Man Ray photograph *Dust Breeding*, which came about after Marcel Duchamp asked his friend to document the powdery coating that had built up on his then unfinished work, *Large Glass*, while he was away, or *Two Lines Walked Through Dust Covered Grass by the Roadside, Kenya*, 1969, a pair of paths forming an X that British sculptor Richard Long created by walking back and forth in a field. The experiments continue: Two years ago, Byron Kim "painted" an homage to Minimalism on the walls of the Whitney Philip Morris using a solution of water and dust collected from the building's floor. Now Vik Muniz, previously known for his photographs of drawings executed in such nontraditional materials as sugar and chocolate, has used dust to comment on Minimalist sculpture in **The Things Themselves: Pictures of Dust by Vik Muniz** (Whitney Museum of American Art, 945 Madison Avenue, at 75th Street; through May 20). Muniz's new photographs are of his own dust copies of photos he's taken of Minimalist sculptures in the Whitney's collection—got that?—and they continue his process of removing an image several times over from its original (above, *Picture of Dust*, 2000, incorporating Robert Morris's *Untitled, L-Beams*, 1965). What's intriguing about this particular project, however, is the way Muniz's strategy transforms its subjects—rendered ethereally and then photographed, sculptures conceived to be radically nonexpressive achieve a poetic state. E.N.

Photograph courtesy of the Whitney Museum of American Art

calibrated geometric patterns seem to move rhythmically across a canvas; through 6/17. • "Jorge Pardo: *Project*." A transformation of the Dia Center's 6,000-square-foot ground floor featuring colored ceramic tiles, mural paintings, glass dividers, stylish seating, increased natural light, and an expanded bookstore; through 6/17. • "Rodney Graham and Bruce Nauman: . . . *the nearest faraway place* . . ." New and earlier works by both artists that reflect their shared interests in the myth of the American West; through 6/17. • 548 W. 22nd St. (212-989-5566), Wed.-Sun. noon-6; $6, $3 students and seniors.

Drawing Center

"Selections Winter 2001." Works by nine emerging artists; through 2/10. • "From Sierra Maestra to La Habana: The Drawings of Chago." The first presentation of the Cuban artist's work outside his country; through 2/10. • 35 Wooster St. (212-219-2166), Tues.-Fri. 10-6, Sat. 11-6; donation suggested.

Frick Collection

"The Draftsman's Art: Master Drawings From the National Gallery of Scotland." Drawings by Da Vinci, Raphael, and other old masters, as well as works by Scottish artists; through 2/25. • "Mantegna's *Descent Into Limbo*, From the Barbara Piasecka Johnson Collection." A smaller version of Mantegna's original masterpiece that was probably painted by the artist for Ferdinand Carlo, the last Duke of Mantua, around 1470–75; through 8/1. • "Six Paintings From the Former Collection of Mr. and Mrs. John Hay Whitney on Loan From the Greentree Foundation." Works by Corot, Degas, Manet, Picasso, Redon; through 7/29. • 1 E. 70th St. (212-288-0700); Tues.-Sat. 10-6, Sun. 1-6; $7, $5 students and seniors; children under 10 not admitted.

Solomon R. Guggenheim Museum

"The Global Guggenheim: Selections From the Extended Collection." Approximately 175 works from the museum's collection, including paintings, sculpture, and works on paper spanning Impressionism through Pop Art; 2/9–4/22. • "Project for a New Guggenheim Museum in New York City." Architect Frank Gehry's preliminary plans and models for a new Guggenheim developed in connection with the museum's response to a Request for Proposals issued by the New York City Economic Development Corporation for the development of Piers 9, 13, and 14 on the East River in lower Manhattan; through 4/21. • 1071 Fifth Ave., at 88th St. (212-423-3500), Sun.-Wed. 9-6, Fri. and Sat. 9-8 (Fri. 6-8, pay what you wish), closed Thurs.; $12, $8 students and seniors.

Jewish Museum

"Charlotte Salomon: Life? Or Theatre?" The first New York exhibit of gouaches by this artist (1917–1943) who drew on her own experience, and that of her family, in Nazi Germany; through 3/25. • "Morocco: Jews and Art in a Muslim Land." Decorative objects, artworks, costumes, and photographs documenting Jewish life in Morocco for the past 2,000 years; through 2/11. • 1109 Fifth Ave., at 92nd St. (212-423-3200), Sun., Mon., Wed., Thurs. 11-5:45, Tues. 11-8 (Tues. after 5, pay what you wish); $8, $5.50 students and seniors.

Metropolitan Museum of Art

"William Trost Richards in the Metropolitan Museum of Art." Drawings and paintings by the Philadelphia-born artist (1833–1905), depicting landscapes and marine subjects in Pennsylvania, New England, and the British Isles; 2/13–5/13. • "Correggio and Parmigianino: Master Draftsmen of the Renaissance." More than 130 drawings from private and public collections by the two masters of the Emilian School of early-sixteenth-century Italy; through 5/6. • "Sultan 'Ali of Mashhad, Master of Nasta liq." Examples of calligraphy by the master of nasta liq, the writing style likened to flying geese that was favored in fifteenth- and sixteenth-century Iran for poetical texts; through 4/22. • "Photography: Processes, Preservation, and Conservation." An exhibition celebrating the museum's new Sherman Fairchild Center for Works on Paper and Photograph Conservation, exploring various photographic processes and methods of conservation; through 5/6 • "Nineteenth- and Twentieth-Century Chinese Paintings From the Robert H. Ellsworth Collection in the Metropolitan Museum of Art"; through 8/19. • "A Century of Design, Part III: 1950–1975." The third in a four part series of exhibitions surveying twentieth-century design in all media; through 4/1. • "The Still Lifes of Evaristo Baschenis: The Music of Silence." Paintings by the seventeenth-century Italian artist known for his poetic still lifes of musical instruments; through 3/4. • "Rain From the Moon: Silver in Ancient Peru." Approximately 130 silver objects from private and public collections in the United States; through 4/22. • 1000 Fifth Ave., at 82nd St. (212-879-5500); Tues.-Thurs. and Sun. 9:30-5:15, Fri. and Sat. 9:30-9; $10 contribution, $5 students and seniors. The Cloisters, Fort Tryon Park (212-923-3700); Tues.-Sun. 9:30-4:45 (closes at 5:15 between April and September); $10, $5 students and seniors.

Morgan Library

"Jean Poyet: Artist to the Court of Renaissance France." The first one-person show dedicated to the work of the fifteenth-century French manuscript illuminator who worked for the courts of Louis XI, Charles VIII, and Louis XII; through 5/6. • "The World Observed: Five Centuries of Drawings From the Collection of Charles Ryskamp." Works from the collection of the former director of the Morgan Library and the Frick Collection; through 5/9. • 29 E. 36th St. (212-685-0008), Tues.-Thurs. 10:30-5, Fri. 10:30-8, Sat. 10:30-6, Sun. 12-6; $8, $6 students and seniors.

El Museo del Barrio

"Antonio Frasconi: Langston Hughes's *Let America Be America Again*, A Portfolio of Woodcuts, 1997–98." A recent suite of prints by the internationally recognized master of the woodcut medium; 2/8–5/20. • "Contemporánea 2001: Neighbors—An Installation by Leandro Erlich." A site-specific installation that transforms a typical apartment-building corridor into a confounding space of peepholes, locked doors, and a strange elevator; 2/8–5/20. • "Here & There/Aquí y Allá: Six Artists From San Juan." Works in various media by six contemporary artists living in Puerto Rico; 2/8–5/20. • 1230 Fifth Ave. (212-831-7272), Wed.-Sun. 11-5; $4, $2 students and seniors.

Museum for African Art

"African Forms." Handcrafted objects from more than 156 ethnic groups and 34 African nations, among them clothing, jewelry, kitchen utensils, devotional objects, and musical instruments; through 8/8. • 593 Broadway (212-966-1313), Tues.-Fri. 10:30-5:30, Sat. and Sun. noon-6; $5, $2.50 students, seniors, and children.

Museum of American Folk Art

"ABCD: A Collection of Art Brut." *Art brut* works by Darger, Mackintosh, Ramirez, Wölfli, and others, from the collection of the Paris-based foundation ABCD (Art Brut Connaissance & Diffusion); through 7/28. • Two Lincoln Square (212-595-9533), Tues.-Sun. 11:30-7:30; free.

Museum of Modern Art

"Workspheres." An exhibition examining the changing nature of the workplace and the role of design in creating solutions to accommodate such changes, including works from LOT/EK architecture, the MIT Media Laboratory, Digital Image Design, IDEO, Jongeriuslab, and others; 2/8–4/22. • "MOMA 2000: Open Ends." The final cycle of the MOMA 2000 exhibitions, featuring works from the museum's collection from the sixties to the present; through 3/4. • "Van Gogh's Postman: The Portraits of Joseph Roulin." Five of the six paintings that the artist made of his friend and protector during 1888 and 1889; through 5/15. • "Projects 70: Janine Antoni, Shahzia Sikander, Kara Walker." Three new banners displayed on the museum's 53rd Street façade; through 3/13. • 11 W. 53rd St. (212-708-9480); Sat.-Tues., Thurs. 10:30-5:45, Fri. 10:30-8:15 (4:30-8:15 pay what you wish), closed Wed.; $10, $6.50 students and seniors.

Museum of the City of New York

"Working Women: A Century of New York Junior League Volunteerism." Photographs, clothing, and ephemera documenting the movement founded by Mary Harriman in 1901; 2/10–8/12. • "Guys & Dolls: The Fabled Musical of Broadway." Scene designs, costumes, photographs, and ephemera drawn from the archives of composer Frank Loesser and playwright Abe Burrows that reveal how they turned the Damon Runyon story "The Idyll of Miss Sarah Brown" into the 1950 hit musical; through 6/10. • "The City Shops: Photographs by Martha Cooper and Fred W. McDarrah." Images from the sixties to the present documenting shops in New York City neighborhoods; through 4/15. • 1220 Fifth Ave., at 103rd St. (212-534-1672), Wed.-Sat. 10-5, Sun. 1-5; $5 suggested contribution, $4 students and seniors.

Museum of the Fashion Institute of Technology

"Dreaming in Print: A Decade of *Visionaire*." An exhibition covering the first ten years of the multi-format magazine of fashion and art; 2/9–4/21. • "Belgian Fashion Design: Antwerp Style." A survey of modern Belgian fashion design as seen through more than 100 clothing ensembles dating from 1982 to the present; through 4/14. • Seventh Ave. at 27th St. (212-217-7642), Tues.-Fri. noon-8, Sat. 10-5; free.

New-York Historical Society

"The Sight of Music: Prints From the Collection of Reba and Dave Williams." Twentieth-century prints offering visual interpretations of music, by Chuck Close, Red Grooms, Roy Lichtenstein, and others; through 6/17. • "Elder Grace: The Nobility of Aging." Photographs of 80 African-American women and men by Chester Higgins Jr.; through 3/4. • 2 W. 77th St. (212-873-3400); Tues.-Sun. 11-5; $5, $3 seniors and children.

P.S. 1 Contemporary Art Center

"Almost Warm and Fuzzy: Childhood and Contemporary Art." Works that address childhood by more than 30 American and international contemporary artists, among them Mike Kelley, Jeff Koons, Laurie Simmons, and Tim Rollins and K.O.S.; through 4/8. • "Erik Steinbrecher: Couch Park." An installation of new works on paper by the Swiss artist; through 4/8. • "Disasters of War: Works by Francisco de Goya, Henry Darger, and Jake and Dinos Chapman." Works that mediate horrific historical events; through 2/25. • "Georges Adéagbo: *Abraham—L'ami de Dieu*." Installations by a West African artist that combine paintings, sculptures, books, handwritten texts, photographs, newspaper articles, and objects; through 3/29. • "Some New Minds." Works by emerging artists Omer Fast, Christoph Girardet, Julia Loktev, Dave Muller, John Pilson, Brad Tucker, Pablo Vargas-Lugo, James Yamada; through 2/28. • 22-25 Jackson Ave., at 46th Ave., Long Island City (718-784-2084), Wed.-Sun. 12-6; $5 suggested donation.

Whitney Museum of American Art

"The Things Themselves: Pictures of Dust by Vik Muniz." The artist's photographs of his drawings of dust based on photographs of minimalist sculptures in the museum's permanent collection; through 5/20. • "Sol LeWitt: Retrospective." A survey of the artist's wall drawings, structures, photographs, and works on paper from the past 40 years; through 2/25. • "A Way With Words: Selections From the Whitney Museum of American Art." Text-based works by 12 artists, among them Glenn Ligon, Suzanne McClelland, Shirin Neshat, Richard Prince, and Christopher Wool; through 3/30. • 945 Madison Ave., at 75th St. (212-570-3676); Tues.-Thurs., Sat., Sun. 11-6, Fri. 1-9 (pay what you wish every Fri. 6-9); $10, $8 students, seniors, and groups of fifteen or more.

Auctions

Christie's

Next auction on 2/23. • 20 Rockefeller Plaza (212-636-2000).

Doyle

2/7 at 10: "Belle Epoque: Nineteenth and Twentieth Century Decorative Arts." On view from 2/3. 2/13 at 1: "Dogs in Art." On view from 2/10. • 175 E. 87th St. (212-427-2730).

Sotheby's

2/13 and 2/15 at 10:15 A.M. and 2 P.M.: "Decorative Works of Art." On view from 2/9. • 1334 York Ave., at 72nd St. (212-606-7000).

Swann Galleries

2/8 at 2 and 6: "Vintage Posters." On view from 2/3. • 104 E. 25th St. (212-254-4710).

cue

Restaurants

Edited by Robin Raisfeld
& Rob Patronite

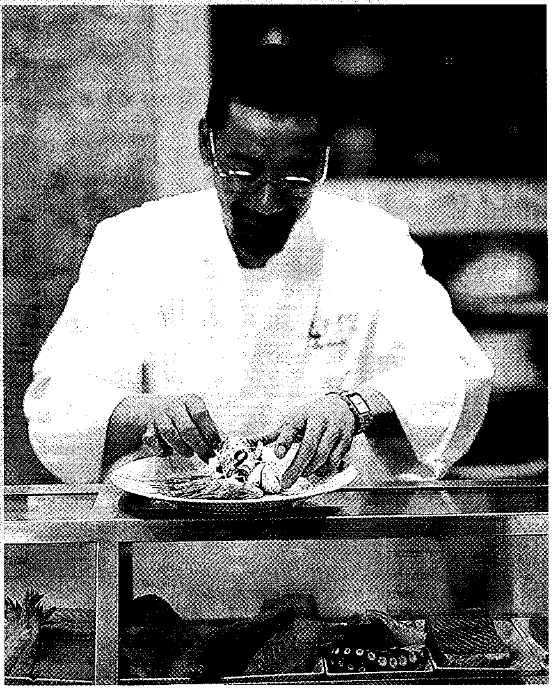
New and Noteworthy

Acqua Santa
The name means "holy water" in Italian. But secular types shouldn't read too much into that—any worshiping at Mario La Manno's laid-back, candlelit trattoria is for his rustic Italian cooking—thin-crust pizzas, simple pastas, and entrées like a red-wine-and garlic-sauced pork tenderloin. And the holiest water on the premises comes in a bottle with a Calabria label. • 556 Driggs Ave. at N. 7th St., Brooklyn (718-384-9695). (M)

Ask Gael

She's been everywhere, eaten everything . . . How can I wow her?

A globe-hopping pal lighted here long enough to give me a roller-coaster sensory thriller for my birthday—the ultimate *omakase* evening at **Nobu**. Fair warning to the faint-hearted and weak-walleted: We iron foodniks are still dipping into an embarrassingly huge dessert platter at midnight, clearly numbed by wave after wave of sense-stirring dazzle. And I could relive the madness any time for $175 to $250 per person (plus drinks and tip) depending on seasonal exotica, Nobu honcho Richie Notar told me later. From a far corner of the sushi bar, head chef Toshio Tomita was tracking our ecstasy and euphoria to time his fusillade. Toro sashimi blanketed in white truffle with an almost redundant blob of caviar brings us to our knees. And that's just for starters. Grilled rock-lobster head and sake-washed lobster tail with seviche sauce and salmon roe is followed by a bamboo-leaf package hiding torch-seared Japanese red snapper topped with monkfish liver. On it goes: Bonzini-mango escabeche. Sublime Dover sole with tofu-foie gras sauce in a balsamic-teriyaki reduction (and more Osetra). Grilled Kobe beef with apple-ponzu sauce and dried apples. At this point, sushi seems redundant. Somehow we manage to clear the plate . . . and stagger off into the night, intoxicated by the poetry of so many new sensations. (105 Hudson Street; 212-219-0500.)



Photograph by Carina Salvi

Adä
As you might guess from the Murano-glass chandeliers and bas-relief nudes, this isn't your run-of-the-mill curry kitchen. Your dinner choices are limited to two streamlined prix fixe menus that run $55 and $65, and feature newfangled novelties like salmon quenelles with cashew rice and fresh coconut curry, garam masala quail with date-and-pistachio pillau, and wild-mushroom biryani with white-truffle oil. • 208 E. 58th St. (212-371-6060). (M-E)

★ Alain Ducasse at the Essex House
After a harrowing ride through the critics' spanking machine, eight-Michelin-star chef Alain Ducasse has emerged if not triumphant then at least standing. All his Cartier pens have been dutifully stolen, the array of mysterious knives presented in a leather case is gone, but the extravagantly Art Deco cocoon of a room feels more like a $160-prix fixe Michelin supernova now that the kitchen has pulled up its socks. Dishes that were very good to begin with, have gotten even better—pea soup with crab cakes; silken woodcock, pheasant, and foie gras terrine; halibut with sea-urchin custard; glorious cheese; luscious rhubarb clafouti—and even the few disappointments don't sting so badly now that the chastised Ducasse has shown us his warm and cuddly side. • 155 W. 58th St. (212-265-7300). (E)

★ AZ
If you think pan-Asian fusion is so last decade, make haste to the Flatiron triplex that used to be Flowers, remade with a glass elevator and retractable roof and now home to chef Patricia Yeo and her inspired culinary inventions. What works? A trio of sensational chutneys on Indian flatbread, and lapsang souchon-smoked quail with scallion pancakes, for starters. A street-level lounge caters to lighter appetites. • 21 W. 17th St. (212-691-8888). (E)

★ Baldoria
Frank Pellegrino Jr.'s father earned the nickname Frankie No after years of politely declining requests for reservations at Rao's, his ten-table East Harlem celebrity hangout. Junior offers better odds in the theater district: 136 seats, plus a raw bar upstairs. A fugitive from Felidia's posh kitchen adds some verve to the home-style Neapolitan seafood salad and roasted peppers Pellegrino borrowed from his dad uptown. • 249 W. 49th St. (212-582-0460). (E)

Banjara
In spite of its location amid all those cookie-cutter curry cookers, Banjara is an oasis on Little India's restaurant row. The room and adjoining lounge are stylish and cliché-free. And chef Tuhin Dutta's unusual regional dishes like juicy clay-oven chicken marinated in wine and cream, and dumpakht (think super-colossal Indian pot pie) should dispel any worries that the street's mythical underground shared kitchen has taken on a new client. • 97 First Ave. at 6th St. (212-477-5956). (M)

★ Bar Demi
Verbena's Diane Forley named this twelve-seat wine shrine for its half-address and devotion to hard-to-find half bottles. Then she challenged sommelier Aaron von Rock to match appropriate wines with her ever-so-dainty "tiers" of flavor-packed finger food. Order the Pinot Noir package, for instance, and share ethereal foie gras mousse, grilled baby lamb chops, and Von Rock's Pinot of choice. Or flex your own wine-pairing muscles and order a la carte. • 125 1/2 E. 17th St. (212-260-0900). (M)

★ Blue Hill
Alex Urena's seasonal American menu draws on his cooking tour of France and Spain, which is where he picked up the haute habit of garnishing food with foam (to wit: a delicious asparagus soup with Parmesan froth). But despite a certain culinary trendiness, the atmosphere couldn't be more congenial or the service less pretentious. The room is pretty, too, comfortable and sophisticated, and the three-sided limestone bar accommodates diners and drinkers alike. • 75 Washington Pl. (212-539-1776). (M-E)

★ Brasserie 8 1/2
At this souped-up designer bookend to the newly modish Brasserie, you get big brasserie dishes plus a pumpkin-carpeted-diva staircase entrance, and two subterranean, airport lounge style bars. The simpler menu choices tend to be better, like the frisée salad and the cornflake-crusted crab cakes. The evening scene is overcooked, but lunch at bar No. 2 (the blue green one) is better. • 9 W. 57th St. (212-829-0812). (M-E)

★ Caffé La Grolla
The itty-bitty offshoot of Ristorante La Grolla performs three essential functions: It accommodates 28 extra bodies; it provides a more casual, late-night alternative to its popular parent; and it delivers. The menu's an appealing mix of La Grolla classics its regulars can't live without (veal scallopine, scrumptious artichokes) and brand-new dishes like supernally moist roasted pork loin and Neapolitan-style pizzas. • 411A Amsterdam Ave., nr. 80th St. (212-579-9200). (I-M)

Chinghalle
The name of Mark Straussman's (Campagna) frenetic new contribution to the meatpacking district means "wild boar" in Italian, although the spelling's been altered, presumably to attract a wider clientele. The menu mingles artful down-home Mulberry Street cooking with an odd variety of New Country favorites like St. Louis ribs and a gelato banana split. Stick to the mostly delicious Italian food (try the three-cheese pizza, and spaghetti alla Nonna). And try

to secure one of the vintage Belgian train-car booths, to keep from getting trampled by all the rowdy bankers. • 50 Gansevoort St. (212-242-3200). (M)

Cocina Cuzco
This colorful room decorated with Incan pottery is connected to the jungle-themed Lemongrass Grill next door; they're both part of a restaurant empire that includes the eight-branch Lemongrass Thai-food chain, plus assorted Japanese, Korean, and Malaysian kitchens. But there's no culinary confusion on this traditional Peruvian menu, which features seven kinds of seviche, succulent rotisserie chicken, and varying degrees of aji-pepper-spiced sauces. • 55 Ave. A (212-529-3469). (I) ($).

★ Del Frisco's
Want to see what mahogany fashioned by testosterone looks like? This is without question the most urbanely elegant steakhouse you will ever see, its meat locker filled with terrific beef. Now if they can only figure out how to get their staff up to the level of their surroundings and kitchen. The place is New York landmark potential. • 1221 Sixth Ave., at 49th St. (212-575-5129). (E)

★ Dim Sum Gogo
What do you get when a French-American food writer (Colette Rossant) collaborates with a Hong Kong chef (Guy Lieu)? Dumpling dough flavored with beet juice, seasoned beef patties on steamed buns with taro fries, roast chicken smothered with fried garlic stems, and 24 kinds of dumplings. Plus four variations on the dough-wrapper theme, four different sauces, and microwave-safe takeout containers. • 5 E. Broadway (212-732-0797). (I-M)

★ The Dining Room
You know how you love cooking those intimate dinners at home for just you and your close friends? Oh, you don't. Well then don't you wish you were at one? This scrumptious example of turning lemons into lemon soufflé not only transforms an awkward layout into a series of cozy hideaways but it gets you all warm and snuggly with hearty American cuisine that surprisingly weighs less than the conversations around it. • 154 E. 79th St. (212-327-2500). (M-E)

District
At this new hotel restaurant, David Rockwell's design makes playful reference to the theater-district locale, and Sam DeMarco's menus make mouthwatering reference to the fun, original food he popularized downtown at First. For breakfast, there's the Scramble (smoked salmon, cream-cheese fondue, latkes, and dill-caper gremolata). For lunch, "double features" like potato pierogi with a brisket sandwich. Plus a $28 pre-theater dinner and a late-night "minibar." • 130 W. 46th St. (212-485-2999). (M)

★ Esca
Somewhere in between overseeing Babbo and Lupa, taping his cooking show, and just basking in the glory of his own undeniable greatness, Mario Batali has found time to earn another gastronomic gold star. At Esca, the overachiever in the orange clogs, partner Joe Bastianich, and chef David Pasternack do for Southern Italian seafood what Le Bernardin has done for French: The poured concrete bar with a built-in conduit for ice and oysters is an inspired take on raw-shellfish service; crudo (think Italian sashimi) is incredibly fresh and of the highest quality; pastas like spaghetti with fresh chiles, mint, and a one-pound lobster are irresistible. And the whole fish for two, roasted in a sea-salt crust that's cracked tableside, is a riveting performance worthy of the theater-district locale. • 402 W. 43rd St. (212-564-7272). (M-E)

Ground Rules

These listings are a selective guide to the city's restaurants, some *New York* advertisers among them. Stars (★) indicate our critics' recommendations, either for outstanding overall quality or in recognition of at least one exceptional feature, and are usually awarded after the restaurant has been formally reviewed. The price guide, admittedly imperfect, is as follows: **(E)** = expensive; **(M)** = moderate; **(I)** = inexpensive. Restaurants listed accept all major credit cards, except where noted; **($)** = cash only; "AE only" indicates that American Express is the only accepted card.

Fleur de Sel
Chef Cyril Renaud wanted his first restaurant to be a personal statement. So he hung his own watercolors, painted the menu covers, and named the place after the highly prized, hand-harvested sea salt that's native to Brittany, just like him. His $52 prix fixe menu is small and changes daily, so there's no telling when you might see that lobster-avocado salad or venison fillet with juniper berries and orange zest again. • 5 E. 20th St. (212-460-9100). (M-E)

★ Gnocco Caffe
Co-owner Pierluigi Palazzo named this East Village café after the traditional Modenese snack of crispy, puffy fried dough, usually served with prosciutto di Parma. But just to complicate matters, the gently-priced menu also offers two versions of gnocchetti (an entirely different, equally delicious thing), plus well-dressed, unusually fresh salads and an unassuming pork tenderloin lavished with Parmigiano-Reggiano shavings and an aged-balsamic emulsion. • 337 E. 10th St. (212-677-1913). (I)

★ Guastavino's
They could serve tuna casserole and you'd still be in awe of one of the most spectacular restorations of a neglected urban space. Don't worry. It's ok to drop your jaw at the first sight of the towering Alhambran arches. Everybody does. Though you may not be as impressed with what's put in front of you, Guastavino's is one of those massive undertakings that may take a long time to get things right. In the meantime, enjoy the scenery. • 409 E. 59th St. (212-980-2455). (M-E)

Hudson Cafeteria
The room is big, dark, incredibly handsome, cavernous, more humming than boisterous, unfocused but friendly. Think of Hudson Cafeteria as a community center for the privileged. And while the food tries to be more ambitious than its downtown counterpart, Canteen, the stuff that makes the surprisingly diverse customers happiest is beef stew, macaroni and cheese (without the foie gras), and a banana split. It's become very canny to claim discomfort with comfort food, but those eating it here want more and could care less. • 356 W. 58th St. (212-554-6500). (M-E)

Kyma
With Orso perpetually overbooked, the theater district can always use another place for pre-curtain sustenance, and this Aegean addition to Restaurant Row fits the bill, with its nineteen-foot ceilings, sandblasted windows, and the same Lesvos-born executive chef as Ithaka, its West Village sibling. The menu covers all the Peloponnesian bases, from stuffed grape leaves and assorted spreads to clay-pot casseroles, charcoal-broiled fish, and rack of lamb for two. • 300 W. 46th St. (212-957-8830). (M)

La Palapa
The chef at this friendly East Village oasis grew up in Mexico, under the pervasive culinary spell of cookbook author and avid gardener Diana Kennedy, a family friend. That might account for the menu's reliance on fresh herbs, and its creativity. Rices are flavored with tomato, saffron, and tomatillo; moles concocted from sesame seeds, pumpkin seeds, and guajillo chiles. The skirt steak soaks up its tequila marinade, cactus comes in a casserole, and chiles rellenos float uncharacteristically in tomato broth. • 77 St. Marks Pl. (212-777-2537). (I-M)

★ Le Zinc
Once you open a place like Chanterelle, where do you go from there? If you're Karen and David Waltuck, you head two blocks south and two blocks east to open a casual bistro—the perfect spot to unwind after a long night shaving truffles. The menu, a French framework embellished with Asian, Jewish, and Hungarian highlights, reads like the homespun work of someone who's sown his wild *hautes*: char-

Diabla
LOUNGE RESTAURANT
202 9th Ave NYC 646 658 1111

TRULY A CROWN JEWEL OF ANY THEATRE LOVERS TRIP TO NYC
LA VERANDA
Italian Cuisine-Elegance at Moderate Prices
Matinee Special Brunch, Sat & Sun: $15.95
FREE PARKING NEXT DOOR 5 PM TO 1 AM
163 W. 47th St. • Res: (212) 391-0905

A Greenwich Village Tradition
Tio Pepe
Classic Spanish & Mexican Cuisine
"A wonderful place to meet, eat and have a great time, all at a reasonable price." *Mary McCoy, MOR*
www.tiopepe nyc.com
168 West 4th Street (212) 242-9338

Open 'til 3 am every day
COLDWATERS BAR RESTAURANT
1 1/4 lb. Maine lobster $15.95
998 Second Ave. (52nd/53rd St.) 888-2122

PIG 'N' WHISTLE
IRISH PUB
Renowned for fresh salmon with horse radish crust, steaks, pasta and daily fresh seafood.
CASUAL DINING • LUNCH • DINNER
SNACKS • COCTAILS
OPEN 11:30am - 4:00am
PIG 'N' WHISTLE • ORIGINALITY AT ITS VERY BEST!
165 W 47th St. (6th & 7th Aves.) • NY 10036 • (212) 302-0112

Madison Bistro
Madison Bistro
238 Madison Avenue
(between 37th and 38th sts.)
New York, New York 10016
www.madisonbistro.com
212.447.1919

OMEN
JAPANESE CUISINE
NEW YORK KYOTO KOBE
OPEN EVERY NIGHT 6 PM TO 1AM 212 925-8923
IN SOHO AT 113 THOMPSON STREET (PRINCE & SPRING)

cuterie, steak-frites, crispy duck wings, Grandma Gaby's stuffed cabbage. A burger, even. And nothing over $19. • 139 Duane St. (212-513-0001). (I-M)

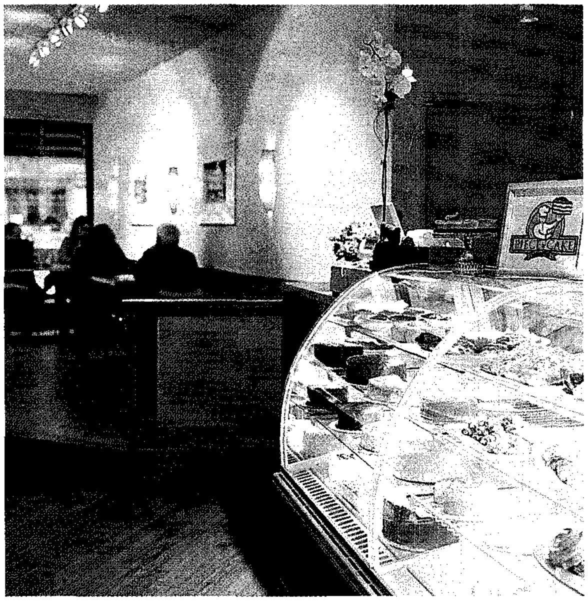
★ Los Dos Molinos
Not since Drew flashed Dave has Manhattan witnessed a hotter display than the one at Los Dos Molinos—the Union Square branch of the popular Arizona restaurant. The slow, satisfying burn begins with chips and fiery salsa and continues with familiar but superlative Mexican-American fare. Entrées like irresistibly hot "adovada" pork ribs come with rice and beans, a good homemade flour tortilla, and an apology in advance printed on the menu: "Sorry we do not provide a mild sauce, I do not know how to make 'mild,'" reads the chef's mission statement–indemnity clause. • 119 E. 18th St. (212-505-1574). (I-M)

★ Lotus
Everything you wanted from a trendy club-bar-restaurant and less. Less attitude, less discomfort, less elbow contact, and less forgettable food. Lotus is a blooming surprise. A slight kitchiness keeps it warm. Nice guy owners keep it friendly. And chef Richard Farnabe keeps you well fed. Think of the velvet rope outside as a ribbon. And Lotus as a gift. • 409 W. 14th St. (212-243-4420). (M-E)

Opening

Easy-Bake Oven

At **Piece of Cake**, a colorful new Carnegie Hill bakery-café, Vivian Kenvin decorates her smiley-face buttercream cupcakes with expressions not only of happiness but of tongue-wagging hunger. Her inspiration must be her customers—neighborhood moms and nannies toting after-school kids in search of a cozy mom-and-pop alternative to soulless coffee bars. To accommodate them, Kenvin and pastry chef Myrna Ortiz cook and bake everything from scratch while Kenvin's husband, Fred, mans the counter. Cakes (including a delectable triple-layer coconut and an old-fashioned sour-cream chocolate layer), tarts, cookies, brownies, and cheesecake are exceptionally fresh, and provide the incentive to polish off a wholesome first course of tuna salad on multigrain bread, salmon en papillote, or portobello "burger." The eggy croissant bread pudding, on the other hand, is best approached on an empty stomach. (1370 Lexington Avenue, near 90th Street; 212-987-1700.)



Photograph by Lenora Gim.

★ Macelleria
Vegetarians beware: The name is Italian for "butcher shop," which the cozy back room still resembles, and the space used to be a meat locker. But there's much more to chef Jeffrey Edwards's menu than his dry-aged porterhouse for two. Whole peppercorns enliven Gorgonzola salad dressing. Zesty fennel sausages adorn a cannelini-bean stew. Delectable pastas are served with hearty ragus, perfect for fall. • 48 Gansevoort St. (212-741-2555). (M)

★ Mary's Fish Camp
Here's a tip for anyone who's ever paced up and down Cornelia Street waiting for a vacant stool at Pearl Oyster Bar: The West Village is now home to *two* sources of world-class lobster rolls, silken clam chowder, and fragrantly moist, herb-stuffed whole fish. One of Pearl's chef-partners left to open this sunny corner spot equipped with a tin ceiling, a curved stainless-steel counter (ten tables, too), and new additions to the Pearl repertoire, like crispy kernel-studded corn fritters and a lush, sherry-enhanced lobster pot pie. • 246 W. 4th St. (646-486-2185). (M)

★ Merge
Chef Sam DeMarco and his partners have a knack for creating neighborhood restaurants good enough to leave your neighborhood for. At Merge, in the former Indigo space, they've done it again. A cool, comfortable room, a friendly staff, a festive mood, signature "tiny tini" cocktails, and DeMarco's inspired multiculti neo-American cooking are an irresistable draw for locals as well as interlopers. Sunday evenings, "Gino's *Soprano* Style Dinner," a $25 prix fixe Italian-American feast, is an absolute steal. • 142 W. 10th St. (212-691-7757). (M) AE only.

Mirchi
A modern Indian restaurant that takes the street out of street food. The main attraction here is an open kitchen equipped with two *tawas*. The large saucer-shaped griddles that look like cast-iron gongs are used to prepare traditional Indian street food like tak-a-tak, a heavily spiced stir-fry of chopped vegetables and herbs, accessorized with chicken, lamb, or chicken liver, and served like tapas with little KFC-style dinner rolls. • 29 Seventh Ave. So. (212-414-0931). (I-M)

★ Mombar
An artist at heart, chef-owner Moustafa El Sayed designed and built this sort of Alice-in-Arabian-Wonderland dedicated to Egyptian clay-pot cookery, where teacups protrude from walls, and tabletops double as canvases for his surrealistic visions. And El Sayed is as creative with food as he is with paint and tile; his menu changes daily, depending on the season and the market. Try the meze plate, or the egga, a sort of Egyptian frittata, and then move on to El Sayed's raison d'être, the all-encompassing clay pot, which on any given night might be filled with stewed rabbit, lamb tagine, or chicken and olives. • 25-22 Steinway St. (718-726-2356). (M)

Nick & Stef's Steakhouse
Los Angeles chef Joachim Splichal opened the first branch of this steakhouse in his hometown, knowing it might play even better in red-meat-loving Manhattan. There's twelve of everything, from salads and starters to potatoes and sauces. And where's the beef? Front and center, hung out to dry in a steel-and-glass aging chamber. • 9 Penn Plaza (212-563-4444). (M-E)

★ Orsay
The new version of *The Exorcist* isn't nearly as chilling as what Jean de Noyer must have gone through ridding the demons from this place. But from the ash of Mortimer's musty chicken hash, Orsay has risen, a brasserie swirling with seductive arches and good cheer, giving the Upper East Side the kind of French tickle it sorely needs. The former regulars never had it so good. Do you think they'd know the diff? • 1057 Lexington Ave., at 75th St. (212-517-6400). (M)

Panino'teca 275
Sometimes Smith Street's great unfed masses crave something they can't find at any one of their cherished bistros. Something light. Something simple. Something delish. To sate those appetites, Kenneth Munz—in between action-packed shifts as Mercer Kitchen's sous chef—helps his wife, Dianna, press bresaola-and-pecorino panini and assemble truffle-cauliflower bruschetta at their comfortable, attractive panini and wine bar, perfect for lazy lingerers. • 275 Smith St., nr. Sackett St. (718-237-2728). (I-M) ($).

★ Pipa
Doug Rodriguez has done Nuevo Latino at Patria and Chicama. Now he's tackling old-world Spanish (sort of). A field trip to Galicia yielded dozens of recipes for tapas, casseroles, soups, and flatbreads, all of which undergo subtle and delicious transformation in the chef's inventive hands. To wit: bocarones in escabeche with almond-crusted queso de cabra, crispy anchovies wrapped in sage leaves, and churros with warm chocolate dipping sauce for dessert. Much more radical is the conversion of the old Parlour Cafe into a seductive Iberian oasis with serrano ham hanging from beams and walls studded with enough shells to stock Sanibel Island. • 38 E. 19th St. (212-677-2233). (M)

★ Quartino
All that separates this rustic Italian paninoteca and wine bar from the South Street Seaport is a few short blocks and one major mind-set. It's all about the good life, Italian-style, which of course involves wine, served by the mini-carafe; delectable cured meats and imported cheeses; strong espresso; and convivial conversation. But amazingly, no smoking. The owners may be Italian, but they're also (with one or two exceptions) doctors. • 21 Peck Slip (212-349-4433). (I)

Rosa Mexicano at Lincoln Center
This hyper designed offshoot of Josefina Howard's upscale Mexican restaurant features a floating terazzo staircase ascending a dramatic 40-foot water wall. Not to be upstaged, the signature made-to-order guacamole has survived the commute, as have the pomegranate margaritas. And chef Sergio Remolina has made his own mark with assorted seviches and chile-spiced lamb shank steamed in parchment. • 61 Columbus Ave, at 62nd St. (212-977-7700). (M-E)

★ Rose Water
Chef-partner Neil O'Malley used to work at Oznot's Dish in Williamsburg, and it shows in his meze platter and lamb brik. But his tenure at Savoy, where he met partner John Tucker, is equally conspicuous. The menu's seasonal fixation guarantees a harvest of white-lightning corn and heirloom tomatoes in the summer. But the careful service, Brooklyn-mellow ambience, and sublime breaded pork chops are good year-round. • 787 Union St. (718-783-3800). (M)

★ A Salt & Battery
The folks from Tea & Sympathy have expanded their British empire with a fish-and-chips shop that literally reeks of authenticity. Aside from the main attrac-

tion, properly wrapped in British newspaper, there are mushy peas, pickled onions, Heinz baked beans, and the improbably edible deep-fried Mars Bars. Between orders, a relentlessly cheery staff spouts cockney slang while fry-chef Patsy Carroll—who used to cook in the British Merchant Navy and then, judging by his hoop earrings and Errol Flynn beard, turned pirate—cracks wise. • 112 Greenwich Ave. (212-691-2713). (I–M)

★ Sandwich Planet
Owner Will Brown got his start in the sandwich trade a dozen blocks north with his thriving Island Burgers and Shakes. At Planet, he reprises his boldly seasoned, lavishly garnished chicken churascos and hamburgers but also expands his Island oeuvre to include the kind of two-fisted retro sandwiches—Reubens, cheesesteaks, clubs, and croque-monsieurs—that have been displaced recently by wraps and other raised-pinky deviations. • 534 Ninth Ave., nr. 39th St. (212-273-9768). (I) ($).

★ Shelly's New York
The latest restaurant Shelly Fireman has created in his own image inhabits the space that was originally an Art Deco–era Horn & Hardart Automat. Only the assimilative Fireman would offer towering shellfish platters alongside newfangled chicken chow mein, barbecued ribs, and a burger audaciously crowned with seared foie gras and make it work. • 104 W. 57th St. (212-245-2422). (M–E)

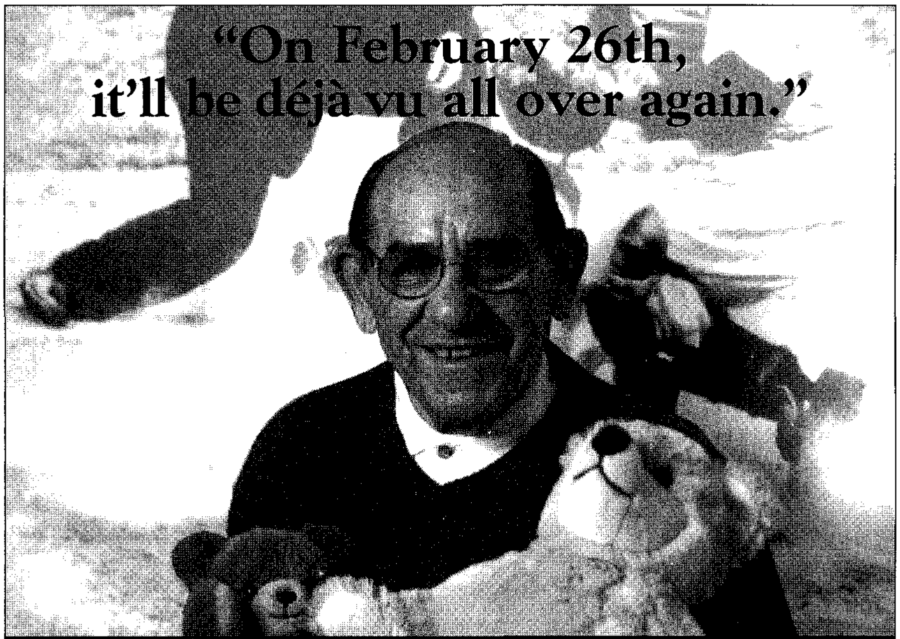
Sushi Samba 7
Co-chefs Eiji Takase and Michael Cressotti bring their innovative Latino-Japanese seviches, samba rolls, and sashimi to a Sheridan Square offshoot big enough to handle the caipirinha-fueled overflow from their Gramercy flagship. There's a sunken cocktail lounge, an oyster bar, and a bold new Brazilian accent, especially in the churrasco a' Rio Grande: a feijoada-inspired fantasy of beef, pork, quail, sausage, rice, beans, greens, and farofa. • 87 Seventh Ave. So. (212-691-7885). (M)

Tao Asian Bistro
The team behind Rue 57 has transformed the old Palace movie house into a pan-Asian place where the terminally indecisive can share spicy lobster roll with black caviar, Shanghai-style soup dumplings, $10-an-ounce Kobe beef with wasabi, and Peking duck. Book the "sky box," a private dining room where the projectionist's booth used to be, and gaze down on the sixteen-foot Buddha, keeping the peace no doubt. • 42 E. 58th St. (212-888-2288). (M)

★ Tocqueville
At the loveliest new mom and pop shop in town, Marco Moreira and Jo-Ann Markovitzky have taken what they've learned from a decade of catering and added to it all the things they couldn't do in someone else's home to come up with a gently idiosyncratic nook that will take about twenty minutes to charm you. • 15 E. 15th St. (212-647-1515). (M–E)

★ Todd English's Olives NY
Chef Todd English has a genius for artful, Hungry Man dishes. He stuffs his pastas with delectable fillings (sweet chestnuts, shredded veal) and slathers them with creamy cheeses. He moulds cupolas of foie gras flan, builds pagodas of hanger steak, constructs pill boxes of tuna tartare with crunchy shrimps buried at the base. It's delicious, but a little overwhelming, especially if you tag on thrombotic desserts like the peppermint bombe (creamy chocolate with mint syrup inside). The cramped, frenetic space (in the lobby of the Union Square W hotel) makes lunchtimes a more restful experience. • 201 Park Ave. So. (212-353-8345). (E)

★ Vaux Bistro
At the more affordable, family-friendly reincarnation of what used to be Vaux, the menu reads rustic French, with daily specials like coq au vin, beef stew, and bouillabaisse (all $16), plus all the bistro classics we've come to expect: Frisée salad with meaty lardons and hot garlic croutons. Potato-and-leek soup. Terrine de canard. Mussels with addictive first-rate frites. And a chocolate-caramel bread pudding that will make you regret finishing them. • 278 Fifth Ave. nr. 1st St. (718-499-1433). (M)


"On February 26th,
it'll be déjà vu all over again."

Join Us At The 9th Annual Celebrity Teddy Bear Auction.
A Benefit To Help Abused Children.

NY's warmest and fuzziest benefit happens Monday, February 26th at Tavern on the Green, 6 PM. Bid on bears dressed and personalized by stars of stage, screen, music, sports and fashion. Special teddy bear appearances by Tom Hanks, Madonna, Bette Midler, Peter Max, The NY Giants, The Sopranos, Donna Karan and many others. Also, bid on trips, cruises, 4-star restaurants, spas, art, sports memorabilia and other unique items. Call Sarah Miller at (212) 242-4140, x229 for tickets, or e-mail her at tbear@greenwichhouse.org Join us on February 26th and take a celebrity home.

GREENWICH HOUSE, INC.
Corporate Sponsor: CHASE

chicama
35 East 18th Street 212.505.2233
&
pipa
39 East 19th Street 212.677.2233
chef douglas rodriguez
at
abc carpet & home

Back Porch
VALENTINES DAY
Prix-fixe dinner for two, $39.95, with Champagne toast. Full menu available. Complimentary roses for your sweetheart and a memorable photo with dinner. Join us for lunch, and before or after the theater. Brunch Sat & Sun. All major credit cards.
Corner of 33rd St & 3rd Ave (212) 685-3828

2001 ZAGAT SURVEY RATES NYC'S BEST INDIAN RESTAURANT
dāwat
MANHATTAN: 210 East 58th St. (212) 355-7555
WHITE PLAINS: 230 East Post Road (914) 428-4411

Simply PASTA
A Nice Place to Mangia
120 W 41st Street
212 391 0805

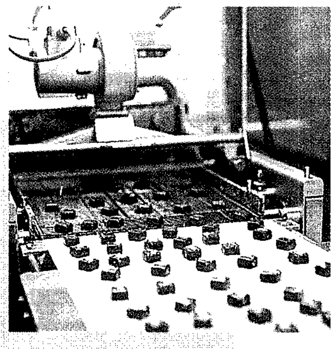
First Rate Italian Food in Tribeca

Ecco! The Italian Saloon
124 Chambers St. (Bet. Church & W.B'Way) NYC 227-7074

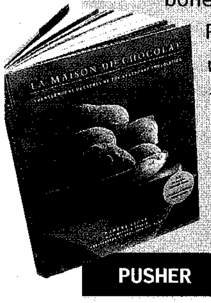
DŌ HWA
KOREAN BAR
AND RESTAURANT
55 CARMINE ST NYC
212-414-1224

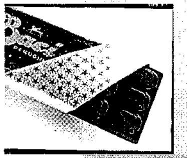
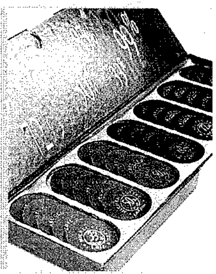
Data

What Do Women Want?



Simple. Come Valentine's Day, we want **chocolate**, and lots of it. We want it more, in fact, than any other food, or so we're told by studies that must have been commissioned by the same people who claim that chocolate fights cancer; lowers the risk of heart disease; battles depression; and induces euphoria, or at least a simulacrum of the way it feels to fall in love. Good news for all who've put off making dinner reservations for February 14: There's still plenty of time to stock up on bars, hearts, and beribboned boxes; to sign up for a truffle-making class at Peter Kump's (call 212-847-0770); and to immerse oneself in the cocoa-stained world of Robert Linxe, renowned chocolatier and author of the drool-inducing *La Maison du Chocolat*, out this month from Rizzoli. Or to visit a chocolate factory in Brooklyn (pictured above) where Le Cirque exile Jacques Torres has reemerged as a modern-day French-accented, less eccentric Willy Wonka—our idea of a real catch. Following, a few of our favorite cocoa-powered things. R.R.



PUSHER	DRUG
La Maison du Chocolat 30 Rockefeller Center 212-265-9404	Two chocolate hearts—one milk, one dark—are filled with assorted confections and perched atop a slab of bittersweet chocolate; $55.
Jacques Torres Chocolate 66 Water Street, Brooklyn 718-875-9772	Inscribe your own declaration of love on the lid of a hollow chocolate heart filled with ganaches in flavors like Mandarin Moments, Wildly Walnut, and Fresh Squeezed Lemon; $30.
 **Perugina Baci Bar** 520 Madison Avenue 212-688-2490	The famous Italian hazelnut "kiss" has recently morphed into a much more imposing quarter-pound bar of Gianduia filling and chopped nuts enveloped in dark chocolate; $3.
Michel Cluizel Available at Dean & Deluca, 560 Broadway; 800-999-0306	As close to a religious experience as eating chocolate gets, "Le Nuancier des grandes Teneurs en Cacao" displays seven rows of embossed disks shaped like communion wafers in ascending degree of cocoa content, from a milky 33 percent to a radically dark 99 percent; $35. 
Fritz Knipschildt Available at Garden of Eden; 7 East 14th Street; 212-255-4200	Danish-born, Connecticut-based chocolatier transforms the raw material (from Valrhona) into molded chocolates and jumbo truffles in flavors like passion fruit, black currant, and amaretto-mocha; $26 for a half-pound box.

★ Viareggio
At first glance, there's little to distinguish this dining room from countless others. But the kitchen's another story. Chef Donato Deserio's deft touch with pastas like creamless rigatoni alla vodka reinvigorates old standards, and entrées like a subtle Parmigiano-Reggiano-crusted chicken breast in white wine taste almost new. As does the *amuse-bouche* of spicy tomato salsa, served with crispy fried- cheese wafers. • 1347 Second Ave., at 71st St. (212-585-2900). (M)

★ Vine
It will take a lot of duck confit with sweet-potato hash to make a village in the canyons of Wall Street. But the bold pioneers at Vine are game to gamble. Their bull-market menu is big on seafood like lobster pan roast with corn fritters and coconut-curried grilled shrimp. There's a quick-service café and grocery next door, and private party space (plus extra lunch seating) downstairs in what used to be, and still resembles, bank vaults. • 25 Broad St. (212-344-8463). (E)

★ Wallsé
Who knew veal goulash could be elegant? Kurt Gutenbrunner's version is an artful mound of tender meat you almost regret toppling. And though dishes like tafelspitz and wiener schnitzel seem like a culinary memoir, the guiding principle here is less goulash than Greenmarket. Local farmers supply Guttenbrunner with lemon thyme for his pike, heirloom tomatoes for his lamb salad, and the sweet strawberries that garnish his elderflower sorbet. Don't miss the quark dumplings. • 344 W. 11th St. (212-352-2300). (M–E)

Manhattan

Lower New York

★ Aquagrill
Ever since we tasted chef-owner Jeremy Marshall's inspired falafel-crusted salmon, the notion of a naked pink fillet has been tough to swallow. But despite the high level of cooking, an offbeat and well-priced wine list, and unexpected grace notes like a welcoming *amuse-bouche* and complementary petits fours, it's still a rollicking neighborhood spot, where you can park yourself at the lively bar and watch the dexterous oyster shucker in action. • 210 Spring St. (212-274-0505). (M–E)

★ Balthazar
Keith McNally has countless pacesetting restaurants to his credit, but this is his masterpiece, an evocation of a Paris brasserie that outglows anything within Brie-tossing distance of the Seine. Yet for all its visual impact, Balthazar boasts equally compelling fare: tender braised lamb shoulder gets served over garganelli pasta, shepherd's pie is made with duck, grilled tuna floats over tomato-and-saffron coulis. And its oyster bar, short ribs, bread, and service make you not give a damn whether you ever see the Eiffel Tower. • 80 Spring St. (212-965-1414). (M)

Bayard's
The dining room is stark and commanding, like the setting for an A. R. Gurney play about a reunion in a boys' school. But hardwood, barrel- chaired, shipshape Americana is the other side of the moon compared with your normal restaurant landscape; you have to be in awe of its austerity. Whether you succumb to Eberhard Muller's transformation of Bayard's menu is not as sure a given. One night the honey-mustard glaze on the lamb is enhancing, one night smothering. Halibut can float on a broth of tarragon, or sink like the *Andrea Dorea*. This is a potentially great vessel in need of a compass. • One Hanover Square (212-514-9454). (E)

★ Blue Ribbon
We could do without the maddening wait and a crowd a little too pleased with its permit for raucousness. But go anyway for a snappy dining staff that handles the cacophony without joining in, and tremendously vibrant raw seafood at a fair price. And above all, a menu that has no roots or rhythm other than its chef's passions. • 97 Sullivan St. (212-274-0404). (M)

★ Bo Ky
There are 30 soups at Bo-Ky. The best way to order them is by number. Don't read closely to see what's in them. And don't ask. You don't want to know. Whether the meat is pork chop or beef belly or chicken leg, just savor the smells wafting up from those bowls of Chinese, Cambodian and Vietnamese home cooking. It is tremendous soup, in size, flavor, and content. And the prices are pocket change. • 80 Bayard St. (212-406-2292). (I) ($).

★ Bouley Bakery
Love him or hate him, there's no denying that the famously obstreperous David Bouley—bouncing between this kitchen and Danube—gets the job done. And his loyal clientele gratefully lap it up in the ethe-

Photographs: clockwise from top right, Lenora Gim; Carina Salvi (2); Michael Kraus

real form of degustation menus revolving around superlative seasonal ingredients like skate steamed with fresh chamomile, say, or organic baby lamb with eggplant moussaka. • 120 W. Broadway (212-964-2525). (M–E)

Capsouto Frères

Landmark French bistro with talked-about soufflés. Flemish-style building hosts local business folks at lunch. Dinner is a New York mix of neighborhood regulars, tourists, and trekkers from uptown. Dishes to try include the terrine Provençal and the roast duckling with ginger-and-cassis sauce. • 451 Washington St. (212-966-4900). (M–E)

★ Chanterelle

The Waltucks, Karen and David, have specific ideas about how to make an evening unforgettable. The walls are without art. You will hear no music. Chairs are huge; plates are, too. The goal is to get you to concentrate solely on who you are with and what you are about to be presented—the stunning juxtapositions of David's quail and star anise, lamb with cumin crust, crabs in ginger and strawberry mille-feuille with elderflower sorbet. • 2 Harrison St. at Hudson St. (212-966-6960). (E)

★ City Hall

Chef-owner Henry Meer may be imagineering Old New York, with back-lit photos of bygone street life, but he can't help refining it, too. The triple-tier "Chrysler" shellfish highrise is global gluttony via the jet stream. Chesapeake she-crab soup is creamy perfection. But go for the marvelous double steak on the bone, a behemoth served stunningly rare. • 131 Duane St. (212-227-7777). (M–E)

★ Danube

David Bouley's outrageous, highly lacquered, velvet-swathed, Klimt-deckled little dining room is beautiful, fun, funny, and romantic. And, via his chef de cuisine, Mario Lohninger, his bone-marrow dumplings, the Tyrolean wine soup, the braised beef cheeks, and even the Wiener schnitzel manages to be Austro-Hungarian but not too. • 30 Hudson St. (212-791-3771). (E)

Divine Bar

The jewel-toned Financial District branch of the popular Turtle Bay bar and lounge serves the same extensive selection of wine, and a similar menu of appetizer-size plates. Selections include a barbecued-buffalo sandwich, shrimp satay with hoisin sauce, and a wild-mushroom quesadilla. • 55 Liberty St., second floor (212-791-WINE). (I–M)

The Greatest Bar on Earth

This, the most casual component of the Windows on the World complex, has become a popular meeting spot for downtown office workers and, of course, tourists. The view, obviously, can't be beat, and the snacky menu includes bites like fried calamari, barbecued ribs, and sushi. • 1 World Trade Center, 107th floor (212-524-7000). (M)

★ The Mercer Kitchen

Within Christian Liagre's conversion of a subterranean catacomb into a sultry, intimately shadowy quartet of fluid yet diverse sectors, executive chef Jean-Georges Vongerichten reveals how a few ingredients can create flavors that are lucid and compelling. Olive and radicchio join stewed rabbit, mint and coriander ring sea bass carpaccio, tomato soup is sparked by chili pepper and crabmeat. You may be sorry you never sprang for that loft on Spring. • 99 Prince St. (212-966-5454). (E)

★ Next Door Nobu

Set in a stunningly clever David Rockwell–designed room as homespun as it is elegant, Nobu Matsuhisa's simpler version of his South American–flecked Asian cooking matches its décor by making Nobu's genius even more accessible. The only thing we'd change is the no-reservations policy. Come early, come late, come on Monday. Come Saturday, if you're nuts. • 105 Hudson St. (212-334-4445). (M–E)

98 Kenmare

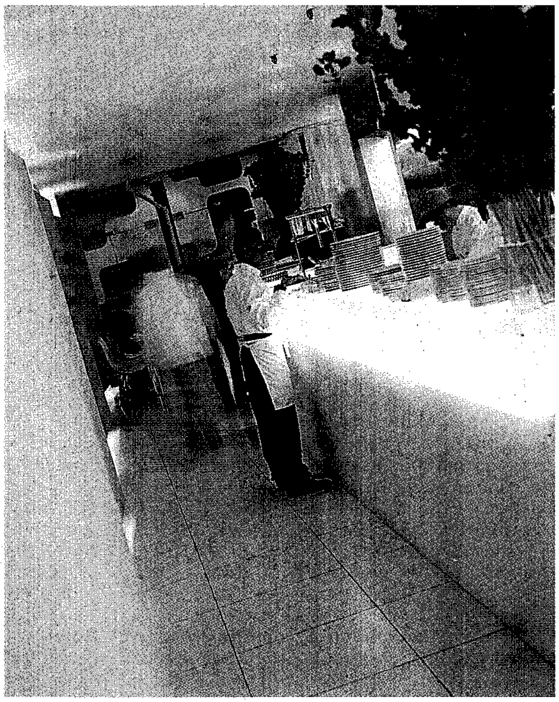
A modern American bistro in the old Patrissy's space that features an eclectic international menu. The chef's specialties include barbecued duck in a ginger-scallion pancake; a shrimp-and-mussel chowder with sweet potatoes, coconut, and lime; and five-onion risotto. • 98 Kenmare St. (212-226-2888). (M–E)

★ Nobu

There is not another experience like it in town. Nobu Matsuhisa is a chef of such wondrous originality that nothing on his menu is merely as it reads. Each dish reinvents your definition of what it should taste like. Teensy oysters make your eyes pop. Bonito soothes the throat like sable. Seaweed sparkles. The fake trees aren't necessary. Two bites and you're in Eden. • 105 Hudson St. (212-219-0500). (M–E)

★ 71 Clinton Fresh Food

Is there much call for Scottish salmon wrapped in avocado at the intersection of Clinton and Rivington Streets? Well, yes, judging by the hungry crowd cooling its heels at the bar. Jean Georges alum Wylie Dufresne cooks seemingly complicated, easy-to-eat food like beer-braised short ribs geometrically sculpted into a perfect square; and parsley-root purée with a little parsley-root raft of lump crabmeat. (To eat, capsize and stir.) The chef's dad, a warm and punny presence on the floor, compiled the winning wine list. • 71 Clinton St. (212-614-6960). (M)



★ Wild Blue

It sounds like a bar right outside the NASA compound, but in fact, it's an intimate, upretentious room that doesn't try to compete with the famous view. Chef Michael Lomonaco's menu is solid, superlative American, with a touch of the steak house in side dishes like creamed spinach and butternut-squash hash. Don't wait for a special occasion to take the 107-flight elevator ride. • 1 World Trade Center, 107th floor (212-524-7107). (E)

Windows on the World

Yes, tourists love it. But Michael Lomanaco's sophisticated American food, including stout-braised Black Angus short ribs and lobster potpie with truffle cream manages to steal some attention away from the main attraction, that spectacular view of Manhattan Island. Be sure to take advantage of the restaurant's 60,000-bottle wine cellar. • 1 World Trade Center, 107th floor (212-524-7000). (E)

Below 14th Street, East

★ Bond Street

The crowd is too cool, the rooms too cozy, the waiters way too pretty. No way is this anywhere you're going to get chirashi worth much more than a can of Bumble Bee. Boy, are you about to be surprised. With food this fresh, original, and vibrantly spiced, the kitchen can easily take on most traditional midtown sushi houses and wouldn't have to walk out of a room backwards if Nobu's troops were in attendance. • 6 Bond St. (212-777-2500). (M–E)

★ Five Points

Every neighborhood needs a place with a good bar, a serious kitchen, and zero pretensions. NoHo has one in this Med-American restaurant, where a split log running down the center of the dining room conveys a babbling brook. Zen though that may sound, chef Marc Meyer's hearty cooking is more boldly passionate than coolly contemplative. Duck-and-foie gras sausage and wood-oven roasted Magret duck show enough spikiness to make you look down and go "hmmmm" before you go back to the conversation. • 31 Great Jones St. (212-253-5700). (M)

★ Gotham Bar & Grill

Alfred Portale created a restaurant where anyone, dressed any way, is invited with affability to partake of his talent for making American cuisine exciting and as easy to fathom as a burger and fries. Even when faced with soft-shell crabs or squab, say, topped with potato purée and fava beans for the first time, Gotham customers attack their plates with a fearlessness suited to Great Adventure. Actually, this is a great adventure. • 12 E. 12th St. (212-620-4020). (E)

★ Il Bagatto

Though so dark the menu can hardly be read and so deliriously energized you'd best be in the mood for a nonvintage bottle of red, Il Bagatto piles on super pastas, salads, and antipasti as full of sharp left hooks as that wine and as cheap as the hangover you'll have tomorrow. • 192 E. 2nd St. (212-228-0977). (I–M)

Osso Buco

Popular Italian restaurant on a much-traveled Village corridor serving family-style portions of the eponymous house specialty, Caesar salad, fried calamari, and T-bone steak. • 88 University Pl. (212-645-4525). Also, 1662 Third Ave., at 93rd St. (426-5422). (M)

★ Prune

There's not a wrinkled plum in sight at this Ameri-

Opening

Bot on Mott

Remember the enchanted garden behind the late, lamented La Cigale? Well, in its new incarnation as **Bot**—a NoLIta spinoff of Chelsea's Bottino—you won't recognize it (at least until the summer). Tented and winterized and painted iMac colors, the garden room is linked to the front lounge by a serpentine expanse of chartreuse wall and an open kitchen and bar, which dispense fresh salads, satisfying pastas, and fruity Prosecco cocktails in equal measure. The all-plastic décor (tables, chairs, a shower-curtain-esque wind block) refutes every Tuscan-trattoria cliché in the book, but the simply prepared, flavorful food and the mostly Italian wine list are reassuring proof that a traditional heart resides within this ultramodern body. (231 Mott Street; 646-613-1312.)

Photograph by Patrik Rytikangas.

can bistro. But chef Gabrielle Hamilton's childhood nickname indicates the sort of unpretentious home cooking at which she excels, a grab bag of eccentric, multicultural influences that is, at heart, American—as any place whose quirky bar menu includes Triscuits alongside serrano ham with fresh figs must be. Minus the traditional categories for appetizers, main courses, and sides, the menu gives as prominent placement to vegetables like creamed corn and roasted beets as to the more entrée-ish capon on a savory garlic crouton, or the pastrami duck breast with a rye-flavored, fried-shallot omelet. • 54 E. 1st St. (212-677-6221). (M)

★ 2nd Avenue Deli
A recent facelift struck fear in the hearts of those who believe that a true pastrami sandwich must be authenticated by grimy Formica and generations' worth of atmospheric shabbiness. But so far, so good. This East Village landmark continues to draw dedicated fressers with its great fries, chicken in the pot, the near-lethal hush puppy (a frank in a potato knish), and the hard-boiled service. • 156 Second Ave. (212-677-0606). (I–M)

Siren
Aside from some strange and funny cabaret acts and a D.J. spinning to a boisterous young crowd, the spotlight at this East Village mini supper club is on chef Patrick Fromm's accomplished French-and-Asian-accented American cooking. Try the triple-tiered appetizer trays the menu calls "trilogies," which include a choice of everything from spicy "lollipop" wings to foie gras to sashimi, or opt for more substantial fare like homemade tagliolini with wild mushrooms and barbecued filet mignon. • 12 St. Marks Place (212-995-9100). (M–E)

Below 14th Street, West

★ Babbo
Ever try goat cheese tortellini dusted in dried orange and wild fennel pollen? Or spicy lamb sausage romanced by mint love letters and a paste of sweet peas? Get ready to crave them. Ingredients you didn't expect or never heard of become unforgettable. Mario Batali's original yet airy Italian cooking will stun, fool, bewitch and ultimately obsess you. Just get it together to make another reservation before you leave. • 110 Waverly Pl. (212-777-0303). (E)

★ Blue Ribbon Bakery
Don't be hoodwinked by what looks like one more brick-walled Village joint with first-come-first-serve seating and a brunch menu. Instead, focus on the intriguing all-over-the-place menu's superb steak tartare, perfectly smoked sable, a butcher's plate to shame most Italian antipasti, a BLT that really is a meal. And can you pass up anywhere that can still make a root-beer float? • 33 Downing St. (212-337-0404). (M)

★ Da Silvano
Few of the fervent regulars here—including the city's media, fashion, and art-world elite—seem to recall an Italian restaurant whose menu wasn't sopping in red sauce before Da Silvano. The roasted standing duck is crackling, the lamb tender and moist, the artichoke salad as brash as the air around Montecatini. And not an eggplant-parmigiana hero in sight. • 260 Sixth Ave. (212-982-2343). (M–E)

★ Fressen
The three rooms are as spacious and sleek as an Audi TT. And considering the trendificant meat packing setting and the priorities of nightly revelers, the house could have gotten away with a post-Cosmo menu of meager-morseled pizzas or duck burritos. Instead, they've opted for a selection of semi-organic dishes like escabeche of sardines or a mullet pot-au-feu. And rather than being somewhere hip, you actually feel hip, thanks to the refreshingly congenial staff. • 421 W. 13th St. (212-645-7775). (M–E)

★ 'ino
Named for panino, this cozy nook excels at crafting perfect Italian snacks to nibble with wine: crustless tramezzini, pressed panini, and bruschetta, all on great bread and enlivened by zesty condiments. Supplement your sandwich with a bowl of olives and a plate of cheese, and keep the motif going with a Nutella panino for dessert. Best of all, it's open for business from early morning until after midnight. • 21 Bedford St. (212-989-5769). (I) ($).

★ Lupa
We love this down-home Roman trattoria and not just for Mario Batali's celebration of odd animal parts and Italian delicatessen, or for partner Joe Bastianich's bid to bring depth and finesse to a casual Village joint's wine service. We like the mood, the food, and the gentle prices, but so do legions of tuned-in New Yorkers. It's almost as tough a sanctum to crack as its pricier sibling, Babbo. • 170 Thompson St. (212-982-5089). (M)

★ Meigas
The décor is a little goofy and the location, on Hudson Street, in the Siberia of West SoHo, is a bust. But chef Luis Bollos's kitchen produces the best Spanish cuisine (Galician, actually) in town. In his hands, hefty dishes like braised oxtail croquettes and roast suckling pig appear light, almost candied. His gazpacho—a light confection, loaded with Maine lobster—makes the usual approximations of this dish look like crankcase oil. Trendy Iberian jellies and foams are mostly relegated to dessert, of which a wondrous chocolate layer ganache is best. • 350 Hudson St. (212-627-5800). (M–E)

Osteria Fiorentina
Live piano and violin music lend this casual Italian restaurant that old-time Village ambience. The menu offers standards like risotti, open ravioli, zuppa di clams, and veal chops. • 281 Bleecker St. (212-633-2941). (M)

★ Pastis
Keith McNally's Pastis looks more like a grander Lucky Strike than a repro of the visually faultless Balthazar, but not only does the slight downshifting make perfect sense; considering the tallow-rivulet-ribboned neighborhood, it also renders the new place instantly less imposing. Service is breezier, the crowd more genially noisy, and the only thing disappointing is that you don't live closer. • 9 Ninth Ave. (212-929-4844). (M)

14th–42nd Streets, East Side

Bambou
A hint of the tropics on 14th Street: ambitiously nouvelle renderings of Caribbean cuisine, like crab cakes with avocado and molasses or eggplant soup with coconut and curry amid a relaxing, palm-fronded bar and dining room. • 243 E. 14th St. (212-358-0012). (M)

★ Campagna
The far-too-cautious interior is woefully inappropriate preparation for the whoops of joy that routinely erupt when patrons sample Mark Strausman's gleefully game sense of Italian cuisine. The lobster broth in his cacciucco is a blast. And his grandma's lasagna makes you sorry you never met the old girl. • 24 E. 21st St. (212-460-0900). (E)

★ Chicama
Douglas Rodriguez is so disarmingly inventive that he could serve his spectacular seviches, his drippingly seductive goat stew, and his daunting, did-Mom-ever-make-it-like-this? suckling pig from a lean-to in Union Square and there'd be no room left for the other vendors. Instead, he inhabits a rustic dream hut that takes you somewhere north of Brazil, east of Mardi Gras, and south of Heaven. • 35 E. 18th St. (212-505-2233). (M–E)

Commodore Grill at the Grand Hyatt Hotel
Commuters and business travelers can enter this formal hotel restaurant directly from Grand Central Terminal, for a quick drink in the cigar bar or a full meal from the French-influenced American menu. • 42nd St. and Lexington Ave. (212-850-5999). (M–E)

★ Cosette
Everything about this humble 30-seat restaurant is unswervingly Gallic, from the Côtes du Rhône table red to the menu (a Gruyère-crusted brandade de morue, rich onion soup, flaky pissaladière, textbook juicy steak-frites). Everything, that is, except for the host's friendly manner and the West African chef. Cosette is exactly what every neighborhood should be lucky enough to have: an affordable French bistro with consistently well-executed food and a comfortable, low-key atmosphere. • 163 E. 33rd St. (212-889-5489). (M)

★ Gramercy Tavern
Tavern has become Danny Meyer's most appealing restaurant, with a no reservations discount bar room to make one churlish for not living or working nearby. Chef Tom Colicchio pairs foods folks crave with elements they usually don't. Roast sirloin of beef comes with braised beef cheeks. Crabmeat fondue contains sea urchin. Not only does each gamble pay off, but so tickled are diners by their nascent daring that on their next visit, damned if they don't demand sweetbreads with Jerusalem artichokes and roasted cod with brussels sprouts. • 42 E. 20th St. (212-477-0777). (M–E)

Madison Bistro
What every neighborhood needs: a casual spot for French classics like escargots, steak-frites, and bouillabaisse. Open-faced sandwiches called tartines are available at the bar, as are rustic French wines poured from imported oak barrels. • 238 Madison Ave., nr. 37th St. (212-447-1919). (M)

Metronome
This lofty Flatiron space is well suited to private functions, but even the lone diner will find the Deco design welcoming and the food—riffs on a Mediterranean theme like "pinchos" of vegetables with goat cheese, and za'atar-crusted rack of lamb—satisfying. Live jazz performed Wednesday through Saturday. • 915 Broadway, at 21st St. (212-505-7400). (M)

Mi
A talented team of cooks with impressive-sounding résumés (Mercer Kitchen, Hatsuhana) collaborate on a menu including sushi and sashimi, pad Thai, Malaysian spare ribs, and Korean bibimbob at this four-flavor pan-Asian restaurant. • 66 Madison Ave., nr. 27th St. (212-252-8888). (M–E)

★ Tabla
It's diminishing to categorize Floyd Cardoz's clean Goan-spiced Maine crab cake or his exquisite pairing of seared foie gras with a black-pepper-and-pear compote as nouvelle Delhi; he's gone and forged a deliriously satisfying union of this country's produce with the strong, heady spices and bewitchingly pungent condiments of his homeland. A less expensive menu at the Bread Bar downstairs aspires less to break new ground than to rekindle old taste memories—specifically Cardoz's, including his mom's recipe for beef assad, otherwise known as "Indian pot roast." • 11 Madison Ave. (212-889-0667). (M–E)

★ Union Pacific
A dramatic otherworldly rain-forest setting is a fitting stage for wunderkind turned matinee idol Rocco DiSpirito's wildly inventive, wonderfully weird cooking. Sweet, small scallops nuzzled in their shells by blobs of sea urchin with an essence of tomato, mustard oil, mirin and black mustard. Halibut braised in goose fat with ginger jus and shallot cracklings. Mango and papaya carpaccio with pineapple sherbet and candied cilantro. Do these sound like the delusions of a madman? In less capable hands, maybe; in DiSpirito's, it's pure genius.
• 111 E. 22nd St. (212-995-8500). (E)

★ Union Square Cafe
Nowhere else are uncommon combinations such as rhubarb-blood-orange chutney and wasabi mashed potatoes so seamlessly incorporated into dishes (so as to never frighten the buttoned-down natives). Surprisingly, vegetarians will eat better here than at any of their hallowed haunts. The bar is a great place to lunch solo. And the devil's food truffle with chocolate sauce can make you act the fool. • 21 E. 16th St. (212-243-4020). (M–E)

★ Veritas
Does the wine list make the restaurant? Luckily, if you've got a chef like Scott Bryan whipping up arctic-char carpaccio with warm fingerling potato salad and a sublime, marrow-and-wine-fortified fillet of beef, it doesn't have to. His elegant American fare ($68 prix fixe only) perfectly complements the massive cellar, a joint obsession of the owners, who seem to take intense pleasure in sharing their private collection with the paying public. • 43 E. 20th St. (212-353-3700). (E)

14th–42nd Streets, West Side

Applebee's Neighborhood Grill & Bar
This national chain invades Manhattan's freshly scrubbed and reinvented 42nd Street with an eager-to-please, affordable menu heavy on burgers, steak, and fajitas. • 234 W. 42nd St. (212-391-7414). (I–M)

☆ Mesa Grill
It's a clumsy room. But just keep your head down and don't stop eating—Bobby Flay's mastery of the spicier things in life keeps getting more polished and exciting. Ribs, tomato-tortilla soup, shrimp-and-corn tamale, blue-corn-crusted snapper, and pan-roasted rabbit—eat here, and you'll ramble on too—are just sensational. Flay's gonna rope you in, and leave you hog-tied and smiling. • 102 Fifth Ave. (212-807-7400). (E)

Ohm
An all-in-one entertainment center offering dinner, dancing, and the ever-popular lounging on velvet furniture. Plus an eclectic menu including sesame chicken tenders, Black Angus steak, and grilled salmon with lemon-caper beurre blanc. • 16 W. 22nd St. (212-229-2000). (M–E)

★ The Red Cat
Not every artist is starving, and the ones with bank accounts and hearty appetites would do well to make this their home away from home among the West Chelsea galleries. Hanging lanterns, barn siding, and artwork contribute to the funky décor, and the bar is the roomy, welcoming sort that solo diners find appealing. It's hard to find a clunker on the Med-American menu. The quick saute of zucchini with toasted almonds is something your mother would never have imagined—a vegetable that could spoil your appetite. • 227 Tenth Ave., nr. 23rd St. (212-242-1122). (M)

Simply Pasta
Perfectly situated for pretheater, this moderately priced Northern Italian restaurant offers antipasti, salads, pizzas, and pastas—over two dozen of them. • 120 W. 41st St. (212-391-0805). (I)

World Yacht Dining Cruises
Take an out-of-town visitor to see the sights—all of them—and sup on a selection from the "Best of New York" menu: featuring dishes based on recipes from the Sea Grill's Ed Brown and Aquavit's Marcus Samuelsson among others. Jacket required. • Pier 81, W. 41st St. and the Hudson River (212-630-8100). (E)

43rd–56th Streets, East Side

Avra
Just as they are uptown at sister restaurant Trata, Fulton Street-fresh whole fish are priced here by the pound and described on the menu the way some restaurants' wine lists like to talk about their wines. *Barbounia*, for example, is a "Mediterranean delicacy that tends to be bony but flavorful." Elsewhere on the menu, spinach pie goes Gallic as spanakopita napoleon and grape leaves get an unexpected stuffing of raw salmon, tuna, and cucumber. • 141 E. 48th St. (212-759-8550). (M–E)

☆ Brasserie
Nostalgists may have wished for a clone of the original Brasserie. This ain't it. But the redesign is stunning and the big-brother video screens make as much of your entrance as those bygone steps used to. The classic French food (think onion soup, duck cassoulet, mandatory beignets) is satisfying and served nearly continuously from breakfast through late night—a welcome anomaly in this otherwise early-to-bed precinct. • 100 E. 53rd St. (212-751-4840). (M–E)

★ Della Femina
It might be easier to score a table here than at the infamous ad man's East Hampton address, but don't read too much into that: the souped-up seasonal American menu tastes just as good in the 212 area code. There's a little country and a little city in his cold corn soup with black truffle coulis, and Dover sole "fish sticks" with a caviar remoulade. And you can almost smell Georgica beach in the lobster roll. • 131 E. 54th St. (212-752-0111). (E)

Divine Bar
This East Side establishment is all things to all people: a cigar bar, a wine bar, a tapas lounge, and a casual, couch-filled living room where local office workers can often be found unwinding. • 244 E. 51st St. (212-319-9463). (I–M)

Giambelli 50th Ristorante
Upscale Italian fare served in a warm and cozy atmosphere. The chef imports esoteric varieties of pasta from Italy to prepare his specialties; the fish and meat dishes are as carefully considered. • 46 E. 50th St. (212-688-2760). (M)

★ Kuruma Zushi
Nobu and Bondst might draw celebrity sushi fans, but this is where you'll find the true fanatics, willing to squander their savings on superlatively fresh sushi and sashimi in nondescript surroundings one flight above a midtown side street. Cognoscenti put themselves and their taste buds in the nimble hands of the sushi chef, who amazes with imported treasures like Japanese aji, sea eel, and prawn-Kuruma ebi. • 7 E. 47th St. (212-317-2802). (E)

La Mangeoire
A bit of Provence in midtown. This rustic French country restaurant featuring hearty fare like Mediterranean fish soup with rouille and rabbit fricassé in a mustard tarragon sauce is a boon for a neighborhood otherwise lacking in savoir fare. • 1008 Second Ave., nr. 53rd St. (212-759-7086). (M)

L'Actuel
Mosaic tiles, sand-blasted mirrors, beechwood accents, and mohair and suede upholstery lift this French restaurant located at the Kimberly out of hotel-restaurant anonymity. Equally enticing are Michelin-starred chef Jean-Yves Schillinger's grazing menu: foie gras with black cherries, marinated shrimp skewers, excellent tartes flambées, plus a full raw bar. • 145 E. 50th St. (212-583-0001). (M–E)

★ Le Cirque 2000
Longtime chef Sottha Khunn has surrendered his whisk to new top toque Pierre Schaedelin, and the tension is palpable: What's the Alsatian recruit have in store for us? Sirio Maccioni rarely makes a mistake when it comes to staffing his world-famous kitchen, and this guy comes with all the right (Michelin-starred) credentials. As for chocolatier Jacques Torres's replacement, Patrice Caillot has been a member of the greater Le Cirque family since 1998, feeding napoleons to some of the highest rollers in Vegas. Team Maccioni's in place. Let's see what they whip up. • 455 Madison Ave. (212-303-7788). (E)

★ Le Périgord
A recent renovation did nothing to disguise the comforting, cosseting old-world feel of this Sutton Place landmark, where tuxedo'd captains oversee tableside service and remind you to order your Grand Marnier soufflé at the same time as your dinner. And new chef Jacques Qualin (Jean Georges) is not opposed to bathing veal chops in yogurt-lemon sauce or molding a salmon fillet into the shape of a petite mignon. He's a wizard with lighter dishes as well, like turbot (with a lacy glaze of comte cheese) and a succession of luminous soups. Try the Floating Island for dessert, but be

Opening

Turning Tables

Restaurateur Fred Contini used to serve the wines from his Umbrian vineyard at Tano, the Upper East Side Italian restaurant that closed for renovations and reopened last week as **Tables** with a new chef, a new menu, and an even more pronounced emphasis on wine. (The user-friendly list describes the flavor nuances of each selection, and recommends matching food.) Chef-partner Robert Weland (pictured) cooked most recently at An American Place, and he continues to riff on the amorphous notion of American food with dishes like ravioli of quail and foie gras with Brussels sprouts and pancetta, and beef short ribs with onion marmalade and marrow beignets. At the reconfigured bar, with its trio of steel and cast-iron tables, Weland serves food-and-wine flights, progressions of three small courses in themed categories like pasta, sea, land, cheese, and dessert, each paired with the appropriate glass of wine. (1409 Second Avenue, near 74th Street; 212-327-0400.)

Photograph by Carina Salvi.

sure to dress in proper attire, or owner Georges Briguet will banish you to the back room. • 405 E. 52nd St. (212-755-6244). (E)

The Leopard

This townhouse restaurant named for the famous Italian novel is known for its bargain four-course prix fixe, including unlimited house wine. The enclosed garden and the French-Continental menu—roast duckling, stuffed quail, filet mignon—attract a loyal following. • 253 E. 50th St. (212-759-3735). (M–E)

Nino's Positano

An upscale Italian restaurant specializing in food from the southern regions, Positano in particular. Pastas range from the simple (fusilli with tomato-basil sauce) to the more complex (Cognac-infused seafood risotto), and main courses traverse similar territory. • 890 Second Ave., nr. 47th St. (212-355-5540). (M)

★ Oceana

You might call Rick Moonen a conservationist. We call him a tease. He'll serve up dynamite renditions of swordfish and Chilean sea bass, then whisk them off the menu the moment the species nears extinction. But luckily, it's not so much about the raw materials as it is about his unique seasonings and flavor compositions: lobster ravioli in a tomato-basil broth, for instance, with real acid oomph. Or "everything" crusted tuna steak, inspired by the bagel. • 55 E. 54th St. (212-759-5941). (E)

Opening

Movin' on Up

Proving that you can't keep a good man downstairs, Claudio Marini, who ran the basement-level lunch canteen **Caffé Linda** at the Fifth Avenue flagship Benetton store with as much grace and style as anyone equipped with only a six-burner electric stove, no exhaust system, and a mob of hungry regulars lined up on the stairs can, has resurfaced a few blocks away at ground level. At the new stand-alone restaurant, Marini reprises his winning core menu of simple, satisfying pastas, sandwiches, and salads. Plus he's added breakfast and dinner menus, a full wine list, Italian beer, and—now that he's liberated from World Benetton—his own selection of Italian pop tunes playing on the sound system. (145 East 49th Street; 646-497-1818.)

★ Oyster Bar

Unperturbed by the arriviste competition in the food court next door, the jewel of the pre-renovation Terminal continues to serve superlative pan roasts and clam chowders, and an overwhelming assortment of East and West Coast oysters. The sprawling subterranean space has the hustle-bustle feel of a cafeteria, which its snaking counters resemble, but don't be fooled—you pay for the privilege of eating under that vaulted tile ceiling. • Grand Central Terminal, 42nd St. and Vanderbilt Ave. (212-490-6650). (M–E)

★ Peacock Alley

In this cushioned cocoon of a dining room off the lobby of the Waldorf Astoria, chef Laurent Gras—a disciple of Alain Ducasse—offers diners a chance to mix and match bite-size "courses" chosen from categories like Ocean and River, Field and Forest, and Farm. Or put yourself entirely in his hands with the seven-course "tête à tête" menu, each streamlined dish composed of just two ingredients achieving, in Gras's words, a "single clean note." • 301 Park Ave., in the Waldorf-Astoria (212-872-4895). (E)

Pig 'n' Whistle on Third

There's plenty of convivial Irish-pub-style cheer in this East Side spinoff of a popular midtown haunt. The basic American menu offers staples like shepherd's pie, barbecued ribs, and onion loaf. Live music Saturday night, and "Irish breakfast" brunch on weekends. • 922 Third Ave., nr. 55th St. (212-688-4646). (I–M)

★ The Four Seasons

They're still the most perfect dining rooms in town. Happily, the owners sensed how marvelous it would be if the food matched the peerless design. They've radically altered an expensive menu to be more inventive, more seasoned, more current, and worth the bucks. The power lunchers may ignore what's on their plates, but the rest of us won't. • 99 E. 52nd St. (212-754-9494). (E)

43rd–56th Streets, West Side

Adrienne

Maybe you're not an out-of-towner on a spending spree, but you can pretend to be at this posh hotel restaurant overlooking a particularly swank stretch of Fifth Avenue. Chef Oliver Dudler's modern French menu changes seasonally, and incorporates to-be-expected luxury ingredients like lobster (in a trio of soups), foie gras (with red-onion compote), and poached Dover sole. The $50 prix fixe dinner is a (relative) steal. • 700 Fifth Ave., at 55th St., in the Peninsula (212-903-3918). (M–E)

★ Beacon

The gimmick here is cooking everything over an open fire: wood-roasted trout, spit-roasted duck with grilled scallions, roast suckling pig with grilled apples and bitter chocolate rub, even oysters. The house-baked breads are exceptional. And in an age of designer martinis and so-so cosmos, the classic cocktail list is precision science. • 25 W. 56th St. (212-332-0500). (E)

Bello

Locals flock here for generous portions of well-priced Northern Italian served in a casually elegant atmosphere. Free parking with dinner after 5 P.M. • 863 Ninth Ave., at 56th St. (212-246-6773). (M)

Bombay Palace

This newly refurbished, elegant Indian restaurant has been serving its refined versions of tandoori lobster, lamb kandhari, and chicken kashmiri to a midtown office crowd for years. Try the excellent Indian breads. • 30 W. 52nd St. (212-541-7777). (M)

Da Rosina

A convenient pretheater location, specializing in homemade pasta and other Italian fare, like baked polenta marinara and veal scallopine. Try the $20.99 prix fixe dinner. • 342 W. 46th St. (212-977-7373). (M)

★ Estiatorio Milos

Eating in this lofty Greek seafood restaurant isn't exactly fishing for supper, but it's the closest you'll come in midtown Manhattan. Beautiful whole fish from around the world are arranged over ice in the back of the austere, dramatically lit room, where preoccupied waiters invite customers to claim their entrée before it's reeled in to the kitchen to be simply grilled with lemon, olive oil, and herbs. Which leads to a minor quibble: The menu lists prices by the pound—$25 for the Florida pompano, $32 for the Mediterranean loup de mer—so unless you've worked at a carnival guessing weights, the bill is always something of a surprise. • 125 West 55th Street (212-245-7400). (E)

★ JUdson Grill

It's a room so vast and vaulted you expect them to be announcing Trailways departures. But chef Bill Telepan's cooking, propelled by a rousing level of confidence in bold flavors and pairings, matches the bravura of the room. With blithe deftness, he makes the familiar seem fresh. Crab cakes get dashed with lemon verbena, chickpea soup tickles insidiously, and loin of pork with apple compote will leave you happy. • 152 W. 52nd St. (212-582-5252). (E)

La Veranda

Northern Italian food. A popular theater district spot offering generous portions of fish, seafood, veal chops, and pasta and brunch on weekends. Free parking (with dinner) from 5 P.M. to 1 A.M. • 163 W. 47th St. (212-391-0905). (M)

★ Le Bernardin

Criticizing Le Bernardin is like analyzing rainbows. Just try to describe the snapper in coconut milk or the black bass with truffles and celery root. No matter what you say, you sound like a fool. Submit to the sorcery of chef Eric Ripert, the bewitchery of owner and co-creator Maguy Le Coze, and experience the thrilling sensation of having everything that surrounds you perfect. • 155 W. 51st St. (212-489-1515). (E)

★ Local

If your idea of Theater District dining is a lackluster prix fixe, this stylish newcomer and its focused, flavorful cooking will open your eyes—and with entrées venturing into the mid-thirty-dollar range—your wallet. Previously seen stirring the pots for Ron Perelman, chef Franklin Becker has the knack. We're particularly fond of his Vidalia onion and black olive tart, and knockout sea scallops riding a crab cake. • 224 W. 47th St. (212-921-2005). (M–E)

Martini's

Convenient for pre- and post-theater dining, with a buzzing sidewalk café and rustic homemade pastas, charcoal-grilled seafood, and, of course, multiple variations of the house drink. • 810 Seventh Ave., at 53rd St (212-767-1717). (M)

Palio

Stylish midtown duplex restaurant, with a famous ground-floor muraled bar depicting the Palio race and elegant preparations of Italian dishes like sliced her

Photograph by Patrik Rytikangas

pheasant on salad with white truffles, and monkfish ravioli with asparagus and fresh tomato. Jacket required. • 151 W. 51st St. (212-245-4850). (E)

★ Redeye Grill

This place jumps late at night with live jazz, a cacophony of paintings by artists those latter-day Duveens Saatchi and Giuliani have yet to discover, and a fine smoked-fish platter, plus the town's quintessential cobb salad. • 888 Seventh Ave., at 56th St. (212-541-9000). (M-E)

St. Andrews

In what might be New York's only full-fledged Scottish restaurant, the bartenders wear kilts, the scotch is single-malt, and the décor revolves around pictures of famous golf courses. The hearty steak-and-seafood menu features rack of lamb and brook trout stuffed with crabmeat and Irish oatmeal in a scotch-whiskey sauce. • 120 W. 44th St. (212-840-8413). (I-M)

The Supper Club

Dine, dance, and dress up at this Art Deco re-creation of a forties-era supper club, complete with a seventeen-piece big band and culinary classics like oysters Rockefeller, lobster thermidor, and Dover sole à la meunière. • 240 W. 47th St. (212-921-1940). (M-E)

Trattoria dell'Arte

Follow the giant white plaster nose that looms above the entrance to Trattoria dell'Arte like a Route 66 roadside diner icon, for the restaurant's unmatched antipasto bar, crackling pizzas, and consistently reliable kitchen. The Milton Glaser-designed space is a packed power scene at lunch, and a boon for nearby Carnegie Hall concert goers. • 900 Seventh Ave., nr. 56th St. (212-245-9800). (M-E)

'21' Club

You no longer need to wear a necktie at lunch, and chef Erik Blauberg has, gasp, slightly modernized the country-club-classic menu— try the foie gras with black mission figs and pomegranate and the crispy black sea bass with champagne sauce. But the tablecloths at this famous Prohibition-era speakeasy are still red and white, toys still hang from the ceiling, Nixon's wine is still in the vaults, if that gives you a thrill, and, in spite of the lunchtime dress code, the crowd here doesn't have anything against neckties. • 21 W. 52nd St. (212-582-7200). (E)

Zanzibar

The crowd at this loungy Hell's Kitchen restaurant is as eclectic as the menu. African, Arabic, Asian, and Mediterranean touches appear in dishes like tuna and ginger ravioli; mussel soup with garlic, chickpeas, and cilantro; and a root vegetable and peanut stew served over rice. • 645 Ninth Ave, nr. 45th St. (212-957-9197). (M)

57th–60th Streets

★ Atlas

Each dish has a litany of preparations, and every single impressive yet complicated one of them gets explained to the diner. Chef Paul Liebrandt's food—marinated eels with watermelon, tagliatelle with cepes, and tuna with mini green-apple strudels—exhibits remarkable invention, though some dishes could use more restraint. All the house is missing is the confidence to let its guests sit back and observe Atlas's enjoyable qualities for themselves. • 40 Central Park So. (212-759-9191). (M–E)

Nirvana

The only Indian restaurant with a superb fifteenth-loor-view of Central Park and a varied menu of Bangladeshi and Pakistani specialties. Sample from a election of curries, kormas, kababs, and vegetarian dishes. • 30 Central Park So. (212-486-5700). (M)

★ The Russian Tea Room

f he hasn't been lionized as a landmark himself, Warner LeRoy certainly deserves a Landmarks Preservation Commission crown for polishing up the fanciful ed and green frippery of the Russian Tea Room with o little trauma. Whether you love or hate the trout wimming inside the acrylic bear, you can't fault dishes like borscht and Georgian-spiced seared halibut. • 50 W. 57th St. (212-974-2111). (E)

★ San Domenico

You won't find a more elegant big-deal Italian restaurant in New York. We treasure it for the luxurious space at and between tables, the cool coach-leather chairs, the clockwork service, and the refinement of the risottos, pastas, fish, and game. Owner Tony May has an uncompromising passion for the highest quality Italian ingredients and devotedness to classical technique that rivals any Michelin-starred chef, and it shows. • 240 Central Park So. (212-265-5959). (E)

Above 60th Street, East Side

★ Cafe Boulud

Most chefs have one menu to worry about. At Daniel Boulud's beige-on-beige bistro, Andrew Carmellini has four. For "Le Voyage," he globe-trots wherever his taste buds take him, from Vietnam to New Orleans. Mixing and matching is encouraged, so there's no reason why you can't begin with fresh- and smoked-salmon latkes from "La Saison," segue into potato-crusted sea bass from "La Tradition," and conclude with a warm fig tart from the menu called "Le Potager," nirvana for the vegetarian gourmet. • 20 East 76th Street (212-772-2600). (E)

★ Cello

Every appointment (Bernaudaud dishes, monochromatic flowers, and almost reflective mahogany walls) serves as an elegant yet unobtrusive backdrop for the whisper-light delicacies that emerge from chef Laurent Tourondel's kitchen. Rougets glistening like bloodstones in a raw tomato sauce. Turbot that melts like cotton candy. Lamb as velvety as foie gras. And frozen crême bruleé that must have the Häagen-Dazs people turning like dervishes. Cello also has the most beautiful new private dining room in town. • 53 E. 77th St. (212-517-1200). (E)

★ Daniel

Daniel Boulud is blessed with the gift of being able to add familiar flavors into the most stunning of summations, like walnuts and foie gras that intensify the lush gaminess of quail. He routinely triumphs in why-didn't-anyone-else-think-of-it feats like finding what envelopes sweetbreads to leave you without that heady aftertaste—suspending them between a rhubarb glaze and spinach purée. And his chocolate bombe soars like no other. • 60 E. 65th St. (212-288-0033). (E)

★ Eli's Restaurant

It's downright soothing to wander into Eli's Restaurant, spruced up and downlit for dinner, and relax over Scott Bieber's straightaway cooking. His Nantucket bay scallops in butter come from an era before we ever dreamed of eating seaweed. We're not sure why several slices of Molino tomatoes, even glistening with Laudemio olive oil and fleur de sel, should cost $8 but hey, this is Eli Zabar, the man who taught us no price is too much for the perfect raspberry. • 1411 Third Ave., at 80th St. (212-717-8100). (E)

★ Fireman's of Brooklyn

Shelly Fireman, the man behind midtown's nostalgic Brooklyn Diner, expands on his outer-borough fantasy with this seafood house, which features a shrimp, oyster, and chowder bar; market-fresh fish; and something called the "lobster shanty" (an outsize beauty buried under a hill of fried onion ribbons). Landlubbers go for "Bubba Fireman's chicken." • 1081 Third Ave., nr. 64th St. (212-838-7570). (M)

Mark's

Decked out like a private London club, with plump, tasseled pillows to nestle against. Fine French-American cooking (torchon of foie gras with cranberry-kumquat compote, pan-roasted lobster with Armagnac jus), award-winning wine list, and a Willy Wonka–worthy chocolate tea. • 25 E. 77th St., in the Mark Hotel (212-879-1864). (E)

★ Payard Patisserie & Bistro

You'll never shiver and blush the way Francois Payard's Nôtre Dame, Fontainbleau, St.-Honoré, or devilish chocolate tart make you when they hijack your taste buds to a place they've never been and will forever yearn to return. If all this sweetness weren't enough, Payard's chef Philippe Bertineau concocts first and second courses that match François's touted thirds. • 1032 Lexington Ave. (212-717-5252). (M–E)

Trata

With its fish-market display, its Greek spreads and salads, and its simply grilled seafood, this bustling Upper East Side restaurant offers an affordable, less dramatic alternative to Estiatorio Milos, where the chef used to work. • 1331 Second Ave., nr. 70th St. (212-535-3800). (M)

Above 60th Street, West Side

★ Avenue Bistro

Linger over a scrambled-eggs-and-apple-pancake breakfast until three in the afternoon, or come for dinner, when the pastry counter becomes a wine bar, votive candles flicker on tiny tabletops, and the menu shifts to sophisticated French-American fare like sweetbreads, foie gras terrine, and crisp roast duckling. Chef-owner Scott Campbell is justly proud of his creamy Valrhona hot chocolate, which he freezes into ice cream in the summer, and he's shrewdly responded to the neighborhood's demographics by concocting his own line of baby food, made from all-natural ingredients. • 520 Columbus Ave., at 85th St. (212-579-3194). (M)

★ Jean Georges

Nothing and no one at Jean Georges steals center stage from the wondrous creations of its extraordinary chef, Jean-Georges Vongerichten. If you're okay with such divine supplication, prepare to be open-mouthed whenever you're not chewing. Nothing you encounter will fail to dazzle, from the simplest dish of asparagus and morels au jus to the unexpected combo of sweetbreads en cocotte with ginger and licorice. • 1 Central Park West (212-299-3900). (E)

★ Picholine

Terrance Brennan doesn't want to be the Upper West Side's best chef. He's got the whole city in his sights, which explains why his French-Mediterranean menu aspires to such lofty heights. Rustic nightly specials like cassoulet and seven-hour lamb shank are earthy counterpoint to menu selections like sea-urchin panna cotta and truffle-steeped poached halibut. The wild-mushroom-and-duck risotto has its own fan club, as does fromager Max McCalman, a true cheese whiz. • 35 W. 64th St. (212-724-8585). (E)

★ Ruby Foo's

In what might be Auntie Mame's duplex during her high mah-jongg period, the black-bean sauce is vibrant and the wok steamed lobster is worth its weight in jade. And regardless of where you sit, you have to walk down the Mamescent staircase at least once. Screaming "Live! Live! Live!" is optional. • 2182 Broadway, at 77th St. (212-724-6700). (M)

Brooklyn

★ Diner

Even before you've finished your first cocktail, you notice the floor is tilting. But the disequilibrium contributes to the charm of this snug, just-rehabbed-enough 1927 dining car. A beyond reductive menu offering "soup," "burger," "spinach," and at brunch, "hot cereal" misleads at first. Don't believe the lack of hype. Chef Caroline Fidanza shows her dexterous hand with specials like succulent pork loin with caramelized cipollini and tender lamb ragout with white-bean gratin. • 85 Broadway (718-486-3077). (M)

★ Peter Luger

Steak for one, steak for two, steak for four, and creamed spinach. Apply for your own Peter Luger credit card, or bring cash. • 178 Broadway, at Bedford Ave. (718-387-7400). (E) ($).

Westchester

Equus

No ordinary hotel restaurant, this one is housed within a hundred-year-old castle called, appropriately enough, the Castle at Tarrytown, a Relais & Châteaux property with Hudson River views. Dinner is a $58 prix fixe, and offers such contemporary French fare as terrine of foie gras with Calvados, pan-roasted wild striped bass with corn ravioli, and medallions of venison with red cabbage and root- vegetable cakes. Jacket required. • 400 Benedict Ave. (914-631-1980). (E)

Nightlife

Edited by Ethan Brown

Concerts

Face to Face
2/9 at 7: With Snapcase; H20. • Roseland, 239 W. 52nd St. (212-307-7171); $17.50 advance, $20 day of.

Small Stages

Arlene Grocery
2/6: Matt White; *the Shipwrecks; the Government.* 2/7: Coby Brown; Ridilin; Exo. 2/8: RDI; Kaz Silver; Engine Orange. 2/9: Bubble; George Usher. 2/10: Tom Mingle; Money Shot. 2/11: The Slim; Brother Superior; Cementhead. 2/12: Dayna Bilitz; A.M. 60. 2/13: Mr. North; Flying 66; Seeking Enso. • 95 Stanton St. (212-358-1633). $.

B.B. King Blues Club & Grill
2/9–2/11: The Supremes featuring Mary Wilson. 2/13: BeauSoleil Avec Michael Doucet.• 243 W. 42nd St. (212-997-4144).

Bottom Line
2/9: Shawn Mullens; Jess Klein; Matthew Kahler. 2/10: Loudon Wainwright III. • 15 W. 4th St. (212-228-6300).

Bowery Ballroom
2/9: Meat Puppets. 2/10: Los Amigos Invisibles. • 6 Delancey St. (212-533-2111).

Fez
Thursdays: Mingus Big Band. 2/7: Amy Correia; Mary Lorson. 2/9: Spookarama. 2/10: VavaVoom Room. 2/11: Hedda Lettuce in "Sex, Lies and Duct Tape"; the Velvet Mafia with Dean Johnson. • Time Cafe, 380 Lafayette St. (212-533-2680).

Irving Plaza
2/6: The 14th Annual Bob Marley Day Celebration with Roger Steffens and Twinsounds. 2/7: Stereophonic. 2/9–2/10: Super Diamond. • 17 Irving Pl. (212-777-6800).

Joe's Pub
An intimate space that boasts the most eclectic booking in town. Expect everything from torch singers to underground hip-hoppers to New Age composers. Mondays: "Stylus," underground hip-hop with D.J.'s like Bobbito and Lord Sear. Tuesdays: "Original Roses" with D.J. Beverly Bond. Wednesdays: Reggae music with "Fever." Thursdays: Editors, scene-makers, and boldface names take their turns spinning their favorite records with the "Personality D.J. Series." Sundays: The deep-house-oriented "Love Bazaar" with D.J. MKL. 2/7: Jared "Choclatt" Crawford. 2/11: Howard Fishman Quartet CD Release. 2/12: Idina Menzel. 2/13: Ulali with Coatlicue. • 425 Lafayette St. (212-239-6200).

Knitting Factory
2/6: Alex Blake Quartet. 2/7: Pucho and His Latin Soul Brothers. 2/8: Record Release Concert with Gutbucket. 2/9: David Grubbs; Shipping News; Hall of Fame. 2/10: Flogging Molly; Blue Meanies; World Inferno Friendship Society. 2/11: Mario Pavone. 2/12: Carlos Ward Quartet. 2/13: Heart Throb; Nora York. • 74 Leonard St. (212-219-3055). $.

Manitoba's
Mondays: Beat Rodeo. Fridays: Adam Roth. 2/6: The Nines. 2/7: Voodoo Train. 2/8: Nova Express. 2/11: Bomb Pomps. 2/13: Baby Maria and the Reamers. • 99 Ave. B (212-982-2511).

Maxwell's
2/5–2/6: The New Amsterdams. 2/7: The Young Dubliners; Rubyhorse. 2/8: Meat Puppets; Damnations. 2/9: The Milwaukees; Ex Number 5; Ten Fold. 2/10: Lilo; Framing Dakota; Bradydynin. • 1039 Washington St., Hoboken, N.J. (201-653-1703).

Mercury Lounge
2/6: Creeper Lagoon. 2/7: Mad Jauna; Puracane. 2/8: Mercurial Visions. 2/9: Hogwaller Ramblers; Demolition String Band. 2/10: Faith; Indigo. 2/11: The Stamps; Pre-War Yardsale. 2/12: Bump City; Dan Rendine Band. 2/13: Gender 2000; Five for Fighting. • 217 E. Houston St. (212-260-4700).

S.O.B.'s
2/7: "Bitches Brew" dance party. 2/9: Lucy Pearl. 2/11: Talib Kweli. • 204 Varick St. (212-243-4940).

The Village Underground
Former Tramps booker Steve Weitzmann brings his eclectic sensibility to a new smoke-free club in the West Village. 2/8: Buckwheat Zydeco Band. 2/9–2/10: Evan Dando; Ben Lee; Ben Kweller. • 13 W. 3rd St. (212-777-7745).

Wetlands
Mondays: D.J. Logic. Tuesdays: Illuminati. Thursdays Groove Collective. 2/6: Bob Marley Tribute Concert 2/7: *Miracle of 86; Sinclair.* 2/8: *GUL.* 2/9: The New Deal; Next Tribe. 2/13: Phish vs. Dead; Bathtub Gin The Deadbeats. • 161 Hudson St. (212-386-3600). $.

Tribute

Lounge Sweet

Tribute concerts are usually very high- or lowbrow affairs—Lincoln Center galas or sets by Springsteen cover bands on Bleecker Street. But **Kustard Kings**, a group of musicians and vocalists assembled in 1993 by former Psychedelic Furs keyboardist Joe McGinty and partner Nick Danger that has staged tribute concerts dubbed "Loser's Lounge" dedicated to everyone from Burt Bacharach to the Kinks, isn't after somber devotion or a raucous party. "We're fans, obviously," McGinty says, "and people come expecting to hear the hits. But we also want to show aspects of an artist that people don't realize are there." For its upcoming tribute to Roxy Music, which runs February 7 to 10 at the Westbeth Theater (151 Bank Street), audiences should expect well-known songs like "Love Is the Drug" and "The Thrill of It All" but also "some of Brian Eno's solo stuff." Just don't go in with the idea that the group's name is meant to convey attitude. "Some people think our name refers to the tributees," McGinty says with a laugh. "But we're the losers paying tribute to the greats." E.B.

Photograph by Carol Rosegg

Clubs

Centro-Fly
Once dominated by the bottle-service set, Centro-Fly has now achieved a near-perfect mix of Wal Streeters with loosened ties, D.J.-bag-carrying dance-music fanatics, and track-suited deep-house heads Tuesdays: Promoter Noah Tepperberg's fabulou "TuesdayBabyTuesday" goes head-to-head wit SPA's model-centric Tuesday party. Thursdays: "Subliminal Sessions" with D.J. Erick Morillo and big-name special guests. The second Friday of ever month: House party "N'Ice." Third Friday of ever month: House party "Con-fu-sion" with talente *out-of-town D.J.'s like Chicago's Pierre.* Saturdays Energetic house and big beat with "Plant." • 45 W 21st St. (212-803-7859).

Cheetah
A jungle-themed club with a spacious dance floo and a small yet powerful sound system. Thursdays: super-exclusive (invite only, they say), hyper-stealth party thrown by the powerhouse trio of Marvet Britto, Allen West, and Samuel "Tone" Barnes. D.J. Kaor spins. Fridays: "GBH" ("Great British House"), a par-

ty that, thanks to great guests like Tony Humphries, Ashley Beedle, and the D.J.'s of "Miss Moneypenny's," has quietly become one of the best nights out in the city. Earlier in the night, a new party from 6 till 10 called "Headrush," which mixes house and trance. Saturdays: Thumping tribal house and live percussionists at "Cherchez La Femme." Sundays: "Boys Nite" D.J. Merritt spins at "Mardi Gras." • 12 W. 21st St. (212-206-7770).

Fun

This sprawling, bi-level, warehouselike space doesn't book big-name D.J. talent, but it's got one of the coolest interiors in clubland, with huge projections of Japanese *anime,* a vertiginous yet comfy balcony area, and a seemingly gravity-defying D.J. booth. Best of all, Fun recently snagged the cyber-fetish party "Click +Drag" from the now-defunct Mother. • 130 Madison St., under the Manhattan Bridge (212-964-0303). $5.

Limelight

The Limelight is back from the dead thanks to its powerhouse weekend nights, which see the likes of Detroit techno icon Jeff Mills and the trance heavies of the "Gatecrasher" crew grace the turntables. The mazelike club's renaissance comes just in time, as other megaclubs like Twilo have become uncomfortably packed, verging on the claustrophobic. • 660 Sixth Ave., at 20th St. (212-807-7780).

Ohm

When it's not hosting big music-industry shindigs, Ohm is packed wall-to-wall with hip-hop and house-music heads on its popular Friday and Saturday nights, "Ego" and "Sky," respectively. • 16 W. 22nd St. (212-229-2000).

The Roxy

The cavernous Chelsea institution's deeply entertaining and mysteriously underattended Tuesday- and Wednesday-night roller-skating jam keeps boogie queens' wheels spinning till the wee hours. Fridays, the Roxy enlists D.J. Jason Ojeda for the relaunch of its night for the weekender straight crowd. Saturdays: Superstar D.J. Victor Calderone spins house for the Chelsea boys while hard-bodied go-go boys dance on the bar. • 515 W. 18th St. (212-627-0404). $.

Shine

This downtown spot is now host to excellent, enthusiastically received D.J.-oriented nights as well as up-and-coming rock and dance acts. Thursdays: The gloriously great D.J. Ron Trent and special guests like Phil Asher and Norman Jay. Fridays: The hip-hop-and-house-oriented "Fri-Daze." Saturdays: D.J. Greg Poole's dance-centric "Tremendous." • 285 W. Broadway (212-941-0900).

SPA

The health-and-wellness theme (white walls, bathrooms designed to look like saunas) is thankfully mostly unobtrusive, and the crowd is thankfully not excessively chic. SPA promoter Steven Lewis maintains the kind of balance between office *zhlubs*, club kids, and A-listers he pulled off so nicely in the early days of the now-defunct Life. Wednesdays: "Big Bad Dodgy Disco," with new wave and rock spun by D.J. Paul Sevigny. Thursdays: Superpromoter Erich Conrad's "Glam," with D.J. Jackie Christie. Fridays: Marc Ronson and Grandmaster Flash spin hip-hop and R&B for the A-listers at "Hollywood 2000." • 76 E. 13th St. (212-388-1060).

Twilo

Never mind all the drug-bust drama: The real news here is that Twilo is leaving trance in the dust and fast becoming a progressive-house fan's wet dream thanks to sets from U.K. epic housers like Mauro Piccotto and Danny Howells. Wednesdays: The upstairs lounge hosts hard house and techno with "2K Wednesdays," a low-key alternative to the frenzied Friday nights. Fridays: World-class D.J.'s like Carl Cox, Sasha and Digweed, and Cassius play for a mixed crowd of drag divas and on-the-prowl straights. Saturdays: Aging club king D.J. Junior Vasquez spins for his bare-chested Chelsea-boy following. • 530 W. 27th St. (212-268-1600).

Vinyl

The recent quality-of-life crackdowns have taken a toll on the club's once extraordinarily open vibe, but the parties—"Shelter" and "Body & Soul" in particular—continue to be strong. Fridays: Hard, trippy house from D.J. Danny Tenaglia. Saturdays: Timmy Regisford's fantastic house-music party "Shelter," which at about seven in the morning becomes the city's most adventurous party as Regisford bangs out everything from the Afro-beat of Fela Kuti to the ambient, pillow-soft house of Mr. Fingers. Sundays: François K, Joe Claussell, and Danny Krivit spin at the legendary afternoon party "Body & Soul." Arrive early (before 7) or you'll face a devastatingly long line at the door. 2/10: "Shelter" presents Linda Clifford. • 6 Hubert St. (212-343-1379).

Jazz

Birdland

Proof that jazz is alive and well in midtown, this classy boîte serves up some fine southern cuisine along with its first-rate lineup. Sundays: Chico O'Farrill Afro-Cuban Jazz Big Band. Mondays: The Toshiko Akiyoshi Jazz Orchestra. Tuesdays: From 5:30 to 7:30 P.M., David Ostwald's Louis Armstrong Centennial Band. Tuesdays: The Famous Duke Ellington Orchestra. 2/7–2/8: "BeatleJazz": The Music of Lennon and McCartney. 2/9–2/10: Idris Muhammad Trio. • 315 W. 44th St. (212-581-3080).

Ground Rules

In clubland, promptness is *not* next to godliness; expect shows to start much later than promised.

$ = cash only.

Blue Note

With a great sound system and a decent view from every seat in the house, the "jazz capital of the world" often presents two top-flight artists in one evening. Sets at 9 and 11:30. 2/6–2/11: Abbey Lincoln and her band. • 131 W. 3rd St. (212-475-8592).

Cajun

A brassy and brightly lit bit of New Orleans in Chelsea, dedicated to Preservation Hall–style Dixieland. Regulars include Joe Muranyi, clarinetist for the last six years of Louis Armstrong's All Stars; Eddy Davis, a jazz banjoist; and Chuck Folds, a stride pianist and sometime accompanist to trumpet legend Doc Cheatham. • 129 Eighth Ave., at 16th St. (212-691-6174).

City Hall

Fridays in the Granite Room: The Charles Mingus Orchestra. $15 cover, $10 for students. • 131 Duane St., the corner of Church and W. Broadway (212-227-7777).

Iridium

In the surreal basement across from Lincoln Center, you'll find formidable jazz comers and the occasional legend. Thoughtful table placement minimizes a couple of structural columns' potentially disastrous effects on sight lines. Monday nights, the Les Paul Quartet holds office hours. Sets Sun.–Thurs. at 8:30 and 10:30, with extra midnight set Fri. and Sat. 2/6–2/11: Billy Harper Quartet. • 44 W. 63rd St., across from Lincoln Center (212-582-2121).

"Jazz at Lincoln Center" presents: Dianne Reeves—Jazz Vocalists on Film

2/12 at 8. • Walter Reade Theater, 165 W. 65th St. (212-721-6500). $14.

"Jazz at Noon"

Lunchtime jam sessions every Friday at the San Martin Restaurant with some of jazz's hottest players. 2/9: Frank Vignola. • 143 E. 49th St. (212-832-0888 or www.jazzatnoon.com).

"Jazz Insights presents: The Music of Duke Ellington"

Informal lectures hosted by Arnold Jay Smith. All lectures being at 7:45. 2/6: Peter Miller. 2/13: Wycliffe Gordon. • 66 W. 12th St. (212-229-5690). $35.

The Jazz Standard

A sprawling room with terrific sound and the best club menu in the city, the Jazz Standard offers a fresh mix of estimable hard-boppers, jazz greats, and artists on the rise. Mon., Tues., and Fri. at 5:30 and Sat. at 7, guitarist David O'Rourke swings in the upstairs 27 Standard bar. Sets Wed.–Thurs. at 8 and 10; Fri. and Sat. at 8, 10:30, and midnight; and Sun. at 7 and 9. $15–$25 cover; $10 minimum. 2/6–2/11: Jazz Composer's Collective Festival. • 116 E. 27th St. (212-576-2232).

The John Hicks Brass Band

With Patience Higgins. 2/9 at 8. • Aaron Davis Hall, W. 135th St. and Convent Ave. (212-650-7289). $18.

"Louis Armstrong Centennial Celebration"

With Nicholas Payton and his band; the Ellis Marsalis Trio; Kermit Ruffins. 2/10 at 8. • New Jersey Performing Arts Center, Newark, N.J. (888-466-5722). $12–$48.

Red Blazer

Mondays and Tuesdays: Sam Ulano's Jazz Band.

Performance

Soul Brother No. 1

Bandleader and percussionist **Henry "Pucho" Brown** (pictured) and his band, the Latin Soul Brothers, have been making swinging jazz since the sixties. But the group's funky, danceable sound has only recently gained visibility thanks to the increasing popularity of Latin music and the creation of Latin-jazz labels like San Francisco's CuBop. Just *try* not to dance when Pucho and band play the Knitting Factory on February 7. (See "Small Stages.")

hotograph by Martin Cohen.

Reunion

Mary, Quite Contrary

Diana Ross met with one of the chilliest receptions in pop history last summer when she staged "Return to Love," a Supremes reunion sans **Mary Wilson** or even latter-day members like Cindy Birdsong. Now, Wilson and *her* Supremes (personnel as yet unknown) are hitting the road for a tour of their own, which comes to the B.B. King Blues Club & Grill February 9 through February 11. Whether the show will make you wonder "Where Did Our Love Go?" is anybody's guess. (See "Small Stages.")

Photograph by David McNew/Newsmakers

Wednesdays: Felix Swing Band; Alan Russell Big Jazz Band. Thursdays: Stan Rubin's Big Swing Band. Fridays: Simon Wettenhall's Oceanic Dixieland Band. Saturdays: Bob Cantwell's Dixie & Swing Band. • 32 W. 37th St. (212-947-6428).

Rose Center

2/9: George Coleman Trio. The Rose Center is open until 8:45 P.M. Fridays; suggested admission price is $10 for adults, $7.50 for students and seniors, $6 for children. • American Museum of Natural History, Central Park West at 79th St. (212-769-5200).

Small's

Extremely cozy and open all night, offering after-hours jazz until 8 A.M. It's a candlelit basement whose nightly jams start round about 2 A.M.—the perfect time for a post–Village Vanguard visit (it's right around the corner)—and often involve free beverages and food. • 183 W. 10th St. (212-929-7565).

Sweet Basil

An intimate downtown restaurant with good food and high-profile jazz acts. Every Saturday, jazz brunch with Ilhan Ersahin. Sundays, Chuck Folds hosts "the original jazz brunch." Every Monday, it's the Spirit of Life Ensemble. Sets at 9 and 11, with extra sets Fri. and Sat. at 12:30 A.M. 2/6–2/11: The Cannonball Legacy Band. • 88 Seventh Ave. So. (212-242-1785).

Tonic

Yet another impeccably hip Lower East Side avant-jazzerie, Tonic has its sights set on the Knitting Factory crowd. Sunday: Klezmer Sundays. 2/7: Larry Ochs & Drumming Core; Jenny Scheinman. 2/8: Karen Mantler; Raz Mesinai. 2/9: Rashied Ali, Peter Kowald, and Assif Tsahar; Louie Belogenis, Ikue Mori, and Sylvie Courvoisier. 2/10: Vinicius Cantuaria; David Tronzo Trio. • 107 Norfolk St. (212-358-7503). $.

Village Vanguard

Perhaps the world's greatest jazz club, and certainly the most steeped in history, this dark, smoky institution is revered by fans around the world. Study the photos of jazz icons, dig the curtains Miles Davis once played to, and sneak a glance inside the kitchen, an Algonquin Round Table for the bop age. Mondays, the Vanguard Jazz Orchestra swings on. Sets at 9:30 and 11:30, with a late 1 A.M. set Fri. and Sat. 2/6–2/11: The Heath Brothers. • 178 Seventh Ave. So., at W. 11th St. (212-255-4037). $.

Comedy

Boston Comedy Club

Animal House ambience and, most nights, comedy to match. Shows Tues.–Thurs. at 9:30; Fri.–Sat. at 8, 10, and midnight. • 82 W. 3rd St. (212-477-1000).

Carolines On Broadway

In Times Square just down the street from the *Letterman* show, Carolines hosts big names and talented up-and-comers in its wide, elegant, TV-studio-like basement. Mondays, "New Talent Night," hosted by Eddie Brill. $12.50–$24.50; two-drink minimum. 2/7–2/10: Janeane Garofalo. 2/10–2/11: Bruce Bruce. 2/13: "Key Grip and the Best Boys." • 1626 Broadway, bet. 49th and 50th Sts. (212-757-4100).

Comedy Cellar

A physical throwback to sixties Village coffeehouses, this is the late-night subterranean haunt of many of the city's top comics. Shows Fri. at 9 and 11; Sat. at 9, 10:45, and 12:30 A.M.; and Sun.–Thurs. at 9. 2/5–2/11: Colin Quinn; Mitch Fatel; Kevin Brennan; Nick DiPaolo; Dave Attell. 2/12–2/19: Colin Quinn; Gregg Rogell; T. Sean Shannon; Macio; Dave Attell; Godfrey. • 117 MacDougal St. (212-254-3480).

Comic Strip

Probably the most expertly booked club in the city, this showcase offers an eclectic mix of comedians every night of the week. • 1568 Second Ave., bet. 81st and 82nd Sts. (212-861-9386).

Dangerfield's

Founded by the respect-deprived comedian two decades ago, this Vegas-style lounge is one of the city's oldest comedy establishments. Shows Fri. at 9 and 11:15; Sat. at 8, 10:30, and 12:30 A.M.; Sun.–Thurs., continuous from 8:45. Cover is $15 Fri. and Sat. ($20 for 10:30 Sat. show), $12.50 on weeknights; no minimum. 2/5–2/11: Gregory Rogell; John Rizzo; Jim McCue; Jerry Diner; Nancy Redman; Richie Byrne. 2/12–2/18: Jerry Diner; Richie Byrne; Gregory Carey; Vanessa Hollingshead; A. L. Ducharme; Nancy Redman. • 1118 First Ave., bet. 61st and 62nd Sts. (212-593-1650).

Gotham

A trendy comedy spot in the Flatiron district. Every Tues. and Sun., New Talent Showcase; Wednesdays with Robert Klein. Shows Sun.–Thurs. at 8:30 with a $10 cover; Fri. and Sat. at 8:30 and 10:30 with a $15 cover; two-drink minimum. 2/7: Robert Klein. 2/9–2/10: Greer Barnes; Kevin Flynn; Tom Papa; Billy Burr. • 34 W. 22nd St. (212-367-9000).

"Spin Cycle Comedy"

Comedy from Danny Cohen and Jodie Wasserman while you separate your whites and colors. Really. • King Size Laundromat, 178 Seventh Ave., at 20th St. (212-501-6016). Free.

Stand-up New York

Robin Williams is known to drop by here unannounced to warm up for his *Letterman* appearances. Shows Sun.–Thurs. at 7 and 9; Fri.–Sat. at 8, 10, and 12:15 A.M. $12 cover. 2/9–2/11: Jim Gaffigan; Lisa Lampanelli; Andrew Kennedy. • 236 W. 78th St. (212-595-0850).

Cabaret

Algonquin Hotel

The Oak Room hosts some formidable names in its cozy environs. Early shows Tues.–Sat.; late shows Fri. and Sat. • 59 W. 44th St. (212-840-6800).

Arci's Place

A Murray Hill–area Italian restaurant with an intimate cabaret space. 2/5: Deborah Bean. 2/6–2/10: Carol Woods. 2/11: Steven Lutvak. 2/12: Deborah Bean. 2/13–2/17: Carol Woods. • 450 Park Ave. So., at 30th St. (212-532-4370).

Cafe Carlyle

Every Monday, Woody Allen swings through the early set with Eddy Davis & His New Orleans Jazz Band at 8:45. $60. Through 2/17: Mary Cleere Haran in "Sweet & Low Down." • Carlyle Hotel, Madison Ave. at 76th St. (212-744-1600).

Cafe Pierre

Tues.–Sat., singer-pianist Kathleen Landis celebrates her fourteenth year at the Cafe Pierre with a special program called "Fascinating Rhythms: 50 Years of American Popular Song and Jazz." Sun.–Mon., Nancy Winston sings and plays piano. $19 minimum; jacket and tie required. • Fifth Ave. at 61st St. (212-940-8195).

***The Carnegie Club at Carnegie Bar and* Books**

Fridays and Saturdays at 9:30 and 11: Sinatra impersonator Cary Hoffman, backed by Stan Rubin's eleven-piece big band. $20 cover; two-drink minimum. • 156 W. 56th St. (212-957-9676).

Don't Tell Mama

What better way to wind down after an evening of overwrought Broadway fare than some understated cabaret? Thursdays: "Seth's Broadway Chatterbox." Fridays: "The Next Big Broadway Musical." Saturdays at 8: "Poole Party!" Saturdays at 11: Tommy Femia presents "Judy Garland Live!" • 343 W. 46th St. (212-757-0788). $.

Feinstein's at the Regency

Michael Feinstein's cabaret space at the Regency Hotel shares the room with the restaurant 540 Park. Tickets are $50 Tues.–Fri.; $75 for the early show on Friday and all shows on Saturday; $50 food-and-drink minimum. Through 2/8: Sally Kellerman in "More Than You Know." 2/9–2/17: Michael Feinstein in "A Valentine's Romance." • 540 Park Ave., at E. 61st St (212-307-4100 or 212-339-4095).

FireBird Café

The theater district's newest post-show snuggery, righ next door to an overwrought Russian restaurant—steer clear of the Cossack-dagger-toting doormen and you'll be fine. Sets Wed.–Thurs. at 9; Fri.–Sat. at 9 and 11. $30 cover; $15 minimum. • 365 W. 46th St. (212-586-0244).

Judy's

This cozy and friendly piano bar features two performance spaces, a fine menu, and a weekly gig by Judy herself. 2/8: Ron Ramsey in "Go With Me." 2/9 Aaron Lee Battle in "Step Right Up;" George Pelligrino in "More." 2/10: Olga Del Mar; George Pelligrino. 2/11: Olga Del Mar; Eastern Standard Time 2/11: Eastern Standard Time in "The Time Is Now . . . The Songs Are Timeless." 2/13: Elizabeth Hode in "Reflecting On Marlene." • 169 Eighth Ave., bet. 18th and 19th Sts. (212-929-5410).

cue

InConcert

Edited by Tara Pepper

Ground Rules

This section emphasizes classical concerts, recitals, and public outdoor performances (but only the premeditated ones), and includes the occasional jazz concert if it is held, say, in a public space. For rock concerts and club information, see "Nightlife."

Classical Music

Guarneri String Quartet
The original members, together since 1964, perform Bartók, Brahms, and Ravel. 2/7 at 8. • 92nd Street Y, E. 92 St. at Lexington Ave. (212-415-5500); $30.

New York Virtuosi Chamber Symphony
Premieres new works by Latin American composers including Afro-Cuban jazz from Chico O'Farrill. 2/7 at 8. • The Kaye Playhouse at Hunter College, 68th St. and Park Ave. (212-772-4448); $24.

Jean-Yves Thibaudet, piano
Makes his solo recital debut at Carnegie with works by Debussy, Ravel, and Messiaen. 2/7 at 7:30. • Carnegie Hall, Seventh Ave. at 57th St. (212-247-7800); $15–$50.

Emerson String Quartet
Performs excerpts from Bach's *The Art of the Fugue* and works by Beethoven and György Kurtág as part of Maurizio Pollini's "Perspectives" series. 2/8 at 8. • Carnegie Hall, Seventh Ave. at 57th St. (212-247-7800); $19–$73.

The New York Philharmonic
André Previn conducts the New York premiere of his own work *Diversions* in a concert that includes Beethoven's Fourth Symphony and soloist Gil Shaham in Korngold's Violin Concerto. 2/8–2/9 at 8, 2/13 at 7:30. • Avery Fisher Hall, Lincoln Center (212-581-1365); $23–$86.

"When Morty Met John"
The chance encounter between John Cage and Morton Feldman in 1950 resulted in an extraordinarily productive period for them, which is celebrated in three concerts, a guided art tour, a film screening, and a panel discussion by a group of their friends, including Earle Brown and Christian Wolff. Concerts 2/9–2/10 at 8, 2/11 at 3. • Carnegie Hall, Seventh Ave. at 57th St. (212-247-7800); $26.

"A Great Day in New York"
The final concert of the series kicks off with pianist Anne-Marie McDermott performing Richard Danielpour's *Preludes* and Aaron Jay Kernis's *Air*, with cellist Fred Sherry. • Alice Tully Hall, Lincoln Center (212-721-6500); $27.50–$37.50.

Dallas Symphony Orchestra
Andrew Litton conducts the New York premieres of Lowell Liebermann's Piano Concerto, and Cindy McTee's *Timepiece*. The program also includes Stravinsky's *Firebird Suite*. 2/9 at 8. • Carnegie Hall, Seventh Ave. at 57th St. (212-247-7800); $26.

The Swedish Radio Orchestra and Choir
Make their New York debut with two concerts, beginning with music of Strauss, Ligeti, and Schnittke, followed by a performance of a new work by Sven-David Sandström, Shostakovich's Cello Concerto No. 1, and Tchaikovsky's Fifth Symphony. 2/9–2/10 at 8, 2/11 at 3. • 2/9 at the Church of St. Ignatius Loyola, 980 Park Ave., at 84th St.; 2/10–2/11 at Alice Tully Hall, Lincoln Center. For all tickets, call 212-721-6500; $28–$50.

Nadja Salerno-Sonnenberg, piano
Joined by cellist Gary Hoffman and pianist Anne-Marie McDermott for her Chamber Music Society debut, which will include works by Stravinsky, Rachmaninoff, and Brahms. 2/11 at 5, 2/13 at 7:30. • Alice Tully Hall, Lincoln Center (212-721-6500); $35.

Les Arts Florissants
The Baroque music ensemble stages Purcells's *Dido and Aeneas* and Charpentier's *Acteon* for the first time in New York. 2/14–2/15 at 8. • Alice Tully Hall, Lincoln Center (212-721-6500); $42.

Opera

The Metropolitan Opera
Massenet's *Manon* has its season premiere 2/10, and will be performed until 3/3. *L'Italiana in Algeri* continues until 3/1. *Aida*, *Un Ballo in Maschera*, and *La Traviata* are also running this week. Call for program details and times, or visit www.metopera.org. • The Metropolitan Opera, Lincoln Center (212-362-6000); $25–$250.

Glyndebourne Festival Opera
Makes its U.S. debut with its well-received production of Janácek's *The Makropulos Case*, starring German soprano Anja Silja as diva Emilia Marty. 2/11–2/17 at 7:30. • BAM Howard Gilman Opera House, 30 Lafayette Ave., Brooklyn (718-636-4100); opening-night gala, $500–$1,000, other performances, $30–$95.

Dance

New York City Ballet
Performances are Tuesdays through Fridays at 8, Saturdays at 2 and 8, Sundays at 3. There's an all-Jerome Robbins program 2/15, and an evening of Balanchine 2/16. Call for details or log on to www.nycballet.com. • New York State Theater, Lincoln Center (212-307-4100); $26–$74.

Chinese New Year Celebration
This year's festival features the Chinese Folk Dance Company, Drum Spirit of China, Qu Shu Fang Peking Opera Company, and the Chinese Performing Arts of North America. 2/10 at 7:30, 2/11 at 2. • Tribeca Performing Arts Center, 199 Chambers St. (212-346-8510); $15–$20, students and seniors, $12.

MOMIX
The experimental dance company marks its twentieth-anniversary season with the world premiere of founder Moses Pendleton's *Opus Cactus*. Through 2/18; times vary. • Joyce Theatre, 175 Eighth Ave., at 19th St. (212-242-0800); $38.

Opening

East New York

The sound of drumming at the Chinese New Year "is believed to raise your energy level and lift your spirits," says Xiaoling Yang, who's directing this year's celebrations at the **New York Chinese Cultural Center**. In *Dueling Drums*, one of her two new works premiering this weekend, fifteen dancers and eight drummers in floral costumes (based on Chinese peasant outfits but spiced with sequins) compete to play complex rhythms on large Japanese-style drums, on smaller ones the dancers wear around their waists, and on instruments of all sizes mounted around the stage. The cacophony of competing rhythms is designed "to carry your New Year's wishes to the ears of the gods," she says. Cutting hand puppets from leather and paper is a tradition in rural China, and Yang's second new piece, *Shadow Puppet Family*, explores the love a craftsman invests in his work. It opens with the dancers invisible behind a screen. Their hands and then their silhouettes appear gradually as the story unfolds, and children dressed in red and blue dance the part of his puppets as they come to life. The Cultural Center's annual festival of Asian music and dance was started sixteen years ago, to bring New York's Chinese community together during the New Year. This year, the weekend of performances falls after the Festival of Lanterns, at the end of the traditional fifteen-day New Year's holiday, ushering in the Year of the Snake and babies destined to be wise and charming. Children who had been dragged by parents anxious that they keep a connection to their ancestors return now with families of their own, and shows sell out to a large, diverse crowd. "It doesn't matter if they don't speak Chinese," Yang says. "The arts are nonverbal. They're the best way of bringing the generations together." T.P.

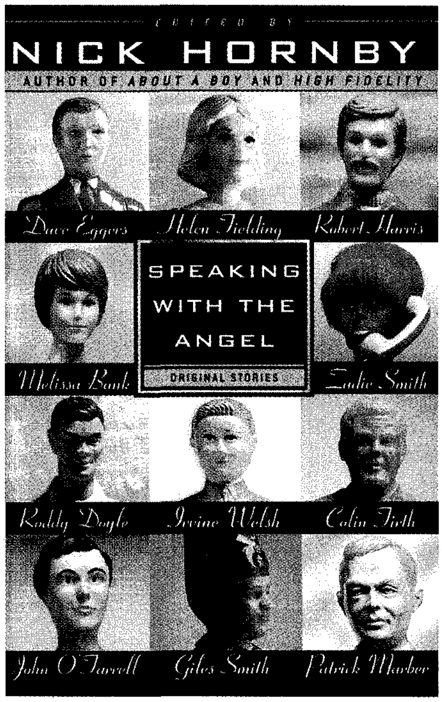
hotograph by Ellen Crane.

Edited by Boris Kachka

In Print

About a Book

The most surprising thing about **Speaking With the Angel** (Riverhead, $12), an anthology of first-person short stories by hip, mostly British critics' darlings, isn't that actor Colin Firth is suddenly a published writer (and, it seems, a good one), or that Dave Eggers's contribution is told from a dog's perspective. It's that the collection, culled and edited by *High Fidelity* author Nick Hornby, is a charity project. Hornby, however, doesn't really want you to talk about that. "I think there are so many shitty charity books published," he says from his London home. "I'd much rather the book stand on its own, really." Four years ago, Hornby's wife helped found a London school, Tree-House, for severely autistic children like their 7-year-old son, Danny. The school—which doesn't yet have its own premises—receives £1 for every copy sold in Britain and $1 from every sale Stateside (a school in Queens also gets $1 from U.S. sales). "I don't want to be Mr. Autism, but I don't want to deny that it ever happened," says Hornby. Most of the authors Hornby contacted happily wrote stories, and many of those who couldn't, including J. K. Rowling, contributed money. "There was a time when I thought I wasn't even going to have to publish the damn book," Hornby says, "that I'd just get donations from rich writers and that would do it." Hornby, whose own work has gone from pop comedies about soccer and music to more circumspect work (*About a Boy* and the forthcoming *How to Be Good*), concedes that his son's condition has affected his professional life in other ways. "It's made it harder for me to write unalloyed pop culture that's unattached, feckless," he says. "I don't know that I can manage much more of it. I don't *feel* unattached and feckless." B.K.



Radio Highlights

"Live From Grand Central"
Host Ira Kleinman pulls some of his guests from the station—including, this week, the owner of Grand Central Optical and the chef at the Oyster Bar—though his main attraction is Mathew Arkin, the star of the Off Broadway hit *Dinner With Friends.* • 2/10, 6:30–7 P.M. WEVD, 1050 AM.

"Idiot's Delight"
Better to fade away? Knowing his days at WNEW were numbered, Vin Scelsa, the D.J. of this groundbreaking free-form rock show since 1967, tried to ward off the axe by ending his shows, Scheherazade-like, with different covers of "I'll Be Seeing You." He must have run out after a few months, but having lost that gig at year's end, Scelsa has landed at WFUV, where his rambling show now airs Saturday nights. • 2/10, 8 P.M.-midnight. WFUV, 90.7 FM.

Casper Citron
This week, Garrick Utley talks about his long career with NBC and the publication of his new autobiography, and Dr. Baranetsky, of St. Michaels Heart Institute, discusses the relationship between heart disease and diabetes. • 2/10 at 10 P.M. WOR, 710 AM.

American Music Festival
Every year for the past five decades, WNYC has somehow celebrated the week and a half between the presidents' birthdays. This year, every hour of programming is suffused with live performances, archival material, historical interviews, and lots of American compositions. • 2/12 through 2/22. WNYC, 93.9 FM.

Lectures and Panels

"*Media Studies Journal:* The First Amendment"
A public forum focuses on a special edition of the journal devoted entirely to the latest free-speech issues. • 2/6 at 6:30 P.M. First Amendment Center, 580 Madison Ave., at 56th St. (212-317-6500); free.

Water for Gotham
Gerard Koeppel, author of this book about New York's water supply, lectures about it and signs copies in conjunction with Cooper Union's exhibit "WaterWorks." • 2/6 at 6:30 P.M. Wollman Auditorium, Cooper Union, 51 Astor Pl. (212-353-4000); free.

Gerald Horne
The author and NYU professor discusses his latest work, *Race Woman: The Lives of Shirley Graham DuBois,* as well as his forthcoming book *Struggle in Hollywood, 1930–1950.* • 2/6 at 6:30 P.M. Tamiment Library, tenth floor, NYU Bobst Library, 70 Washington Sq. So. (212-998-2630); free.

Isaac Mizrahi
The famed designer and, more recently, Off Broadway star takes part in the continuing "An Evening With . . ." lecture series. • 2/6 at 7:30 P.M. St. Luke's School, 487 Hudson St. (212-924-5960); $20.

"72 Ways to Flirt"
Consider it a serious crash course—an attempt to turn participants' latest flirtation into a Valentine's Day success story with just one workshop led by Sharyn Wolf, author of *Guerrilla Dating Tactics.* • 2/6, 8–10 P.M. The 92nd Street Y, 1395 Lexington Ave. (212-415-5500); $25.

Harold Levy
The latest Board of Education commissioner talks about the many aspects of his plan for educational reform, delivering a lecture entitled "And You Shall Teach Your Children" as part of the seminary's semiannual Jack and Lewis Rudin Lecture series. • 2/8 at 6 P.M. Jewish Theological Seminary, 3080 Broadway, at 122nd St. (212-678-8802 for required reservations); free.

"Chinese Household Deities and the New Year"
Illustrating his lecture with slides, Chun-fang Yu, the chair of Rutgers' religion department, discusses deities central to the Chinese New Year, including Guanyin and the Kitchen God. • 2/8, 6:30–8 P.M. China Institute, 125 E. 65th St. (212-744-8181); $12, $10 members.

"The Cutting Edge: Innovation & Transformation in Textile Design"
Part two of the Japan Society's lecture series "Techno Textiles" is a panel discussion on the way new technology brings science, engineering, and design together in one field. Textile designer Sophie Roet is joined by three top executives at Japanese textile firms. A reception will follow. • 2/8 at 6:30 P.M. Japan Society, 333 E. 47th St. (212-752-3015); $10.

"Ireland and Britain: Siamese Twins"
Richard Kearney, a professor at University College Dublin and the author of *Postnationalist Ireland and Transitions,* lectures on Irish-British relations as reflected in literature, history, and politics. • 2/8 at 7 P.M. NYU's Ireland House, One Washington Mews (212-998-3950); $5, free to students.

"Stories From Benin With Raouf Mama"
Mama tells stories via poetry, music, and dance; he's also joined by Brooklyn's African-American authors—including Sapphire—who will read selections from their works. • 2/10, 4–6 P.M. Cantor Auditorium, third floor, Brooklyn Museum of Art, 200 Eastern Parkway, Prospect Heights, Brooklyn (718-638-5000); free with $4 admission.

"What's Happening: Teen Scene XV"
A panel of teenagers from the city's independent and boarding schools tells an audience of parents about the realities of parties, drugs, smoking, sex, peer pressure, and their honest feelings toward parents. • 2/12 6–7:30 P.M. The Trinity School, 139 W. 91st St. (212-737-7385 to reserve seats); free.

The Written Word

John Biguenet
The author reads from his first story collection, *Th*

Game Week

HOME AWAY

	Mon: 2/5	Tue: 2/6	Wed: 2/7	Thu: 2/8	Fri: 2/9	Sat: 2/10	Sun: 2/11
KNICKS	HOU MSG 8:30 P.M.		DAL MSG 7:30 P.M.				ALL-STAR NBC 6 P.M.
NETS		ATL FSNY 7:30 P.M.		SA FSNY 8 P.M.			ALL-STAR NBC 6 P.M.
RANGERS		BUF MSG 7 P.M.			FLA ESPN 8 P.M.		NJ MSG 1 P.M.
SLANDERS			BUF FSNY 7:30 P.M.		PHI FSNY 7:30 P.M.	MON FSNY 7 P.M.	
DEVILS		MON METRO 7:30 P.M.		OTT MSG 7 P.M.		PIT FSNY 3 P.M.	NYR MSG 1 P.M.
HITMEN							BRM TNN 4 P.M.

Torturer's Apprentice, at KGB, and also has his story "I Am Not a Jew" read at Symphony Space (see "Se-ected Shorts" listing). • 2/6 at 7 P.M. KGB Bar, 85 E. 4th St. (212-505-3360); free.

Gail Godwin
The author reads from her first nonfiction work, *Heart: A Personal Journey Through Its Myths and Meanings,* and signs copies. • 2/6 at 7 P.M. Barnes & Noble, 1972 Broadway, at 66th St. (212-595-6859); ree.

Glynn Maxwell, Susan Wheeler, Theodora Mathews
Maxwell reads from his recent novel *Time's Fool,* Wheeler from new work including the novel *Record Palace,* and Mathews from a collection in progress. • 2/6 at 8 P.M. The National Arts Club, 15 Gramercy Park So. (212-592-4648); free, jacket required.

Selected Shorts: "Something Happened"
This evening, the second performance of the season for the long-running series, features John Biguenet's "I Am Not a Jew," Pam Durban's "Keep Talking," Zadie Smith's "Stuart," and Sue Allison's "Lies I've Told." David Strathairn, Barbara Barrie, and Philip Bosco read. • 2/7 at 6:30 P.M. Symphony Space, 2537 Broadway, at 95th St. (212-864-5400); $18.

Robert Sietsema
The foodie writer discusses his new book *The Food Lover's Guide to the Best Ethnic Eating in New York City.* • 2/7 at 7:30 P.M. Barnes & Noble, 240 E. 86th St. 212-794-1962); free.

Todd Colby and Jayne Cortez
Colby, the author of *Ripsnort, Cush,* and *Charm Factory: New and Selected Writings,* reads from his work long with Cortez, who has published ten collections of poetry. • 2/7 at 8 P.M. The Poetry Project at St. Marks Church, 131 E. 10th St. (212-674-0910); $7.

Drucilla Cornell
The essayist and Rutgers professor reads and dis-usses *Just Cause: Freedom, Identity, and Rights,* her ew collection of essays on democracy and liberal-sm. • 2/8 at 6:30 P.M. Posman Books, One University Pl. 212-533-2665); free.

Robert Creeley
The influential and award-winning poet reads from is work to launch the spring season of Pratt's "Writers Live!" series. • 2/8 at 6:30 P.M. Memorial Hall, Pratt Institute, 200 Willoughby Ave., Clinton Hill, Brooklyn (718-636-3570); free.

Club Poétique de New York
The society gathers poets together for a bilingual reading, featuring Victoria Campbell, Pierre Gazarian, Ismérie Lévêque, Stéphanie Sellars, and Jean Suss. • 2/8 at 7 P.M. The National Arts Club, 15 Gramercy Park So. (212-475-3424); free, jacket required.

Vineeta Vijayaraghavan
The author reads from her debut novel, *Motherland,* and signs copies. • 2/9 at 7:30 P.M. Barnes & Noble, 2289 Broadway, at 82nd St. (212-362-8835); free.

Ken Auletta
The *New Yorker* columnist talks about his new, much-discussed book *World War 3.0: The Microsoft Trial and the Battle to Rule the New Economy.* • 2/11 at 7:30 P.M. The 92nd Street Y, 1395 Lexington Ave. (212-415-5500); $20.

Stewart O'Nan and Chris Adrian
Two popular and critically acclaimed authors join forces. O'Nan reads from his new novel *Everyday People,* while short-story writer Adrian reads from his first novel, *Gob's Grief.* O'Nan also reads solo at Barnes & Noble the following day. • 2/11 at 7 P.M. KGB Bar, 85 E. 4th St. (212-505-3360); free. O'Nan reads 2/12 at 7:30 P.M. Barnes & Noble, 2289 Broadway, at 82nd St. (212-362-8835); free.

Jacqueline Osherow and Lloyd Schwartz
The two poets read from new work in KGB's continuing Monday-night poetry series, hosted by Star Black and David Lehman. • 2/12 at 7:30 P.M. KGB Bar, 85 E. 4th St. (212-505-3360); free.

Special Events

Tours

"Greenwich Village Valentine and Dessert Tour"
The weekend before Valentine's Day, visit romantic sites from history, literature, and film (like Grove Court and the site of the first presidential wedding) as well as spots that only have sweets to offer. • 2/10 and 2/11, noon and 2:30 P.M. (212-465-3331 for reservations and meeting place); $16 including food.

"Get to the Point: The Resurrection of the South Bronx"
Paul Lipson, founder and director of the Point, a South Bronx arts center devoted to the area's culture, leads a tour of the neighborhood that includes a traditional Latino lunch and a showcase at the Point of young comics, poets, and hip-hop dancers. • 2/11, 10:30 A.M. to 3:30 P.M. Meet at the 92nd Street Y, 1395 Lexington Ave. (212-415-5500 for required reservations); $60 including lunch and transportation.

Benefits

"Heart of New York Gala"
The tenth annual gala, emceed by Larry King, benefits the American Heart Association's research, education, and community programs. • 2/6 at 7 P.M. The Waldorf-Astoria, 301 Park Ave., at 51st St. (212-878-5914); $500.

New York City Ballet Annual Luncheon
This year's luncheon feature NYCB master-in-chief Peter Martins, who leads a discussion and demonstration of the choreographic process on the stage of the New York State Theater—followed by an elegant lunch. • 2/7, 11:30 A.M. discussion, 12:30 P.M. lunch. New York State Theater (212-870-5855); $175–$500.

"New Yorker for New York Award Dinner"
The Citizens Committee for New York City, established by Jacob Javits to advance urban renewal, honors several prominent New Yorkers, including Michael Bloomberg, for their civic contributions in a gala benefiting the committee. • 2/12 at 7 P.M. The Waldorf-Astoria, 301 Park Ave., at 51st St. (212-685-1095); $600– $2,500.

Exhibit

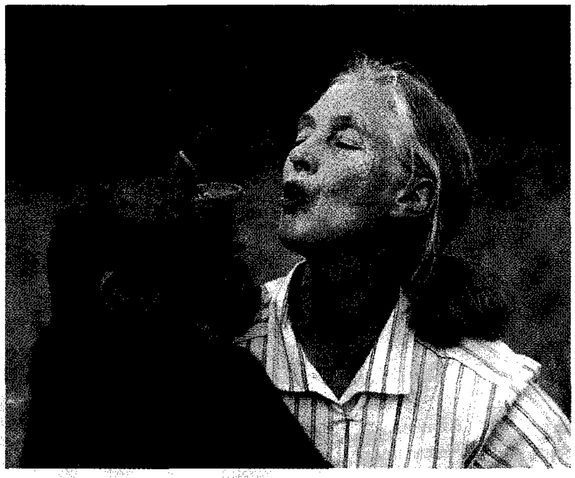
"Working Women: A Century of Junior League Volunteerism"
The Museum of the City of New York celebrates the one-hundredth anniversary of the New York Junior League (and the original Junior League) with a wide-ranging exhibit incorporating photos, clothing, artifacts, and an oral-history video presentation featuring nine women from three generations of the League. • 2/10 through 8/12. The Museum of the City of New York, 1220 Fifth Ave., at 103rd St. (212-534-1672); free with $7 admission.

Other Events

Dr. Jane Goodall 40th Anniversary Celebration
The American Museum of Natural History sponsors a weekend-long event honoring Goodall. There is an opening cocktail reception Friday night; then family workshops, a theatrical tribute, and a lecture by Goodall at the museum on Saturday; a deluxe overnight hotel camp-out with Goodall Saturday night; and another lecture by Goodall, followed by a concert, at the New School on Sunday. • Reception: 2/9, 7–9 P.M. The Time Is Always Now Gallery, 476 Broome St. (212-327-4231); $100. Museum celebration: 10 A.M. to 4

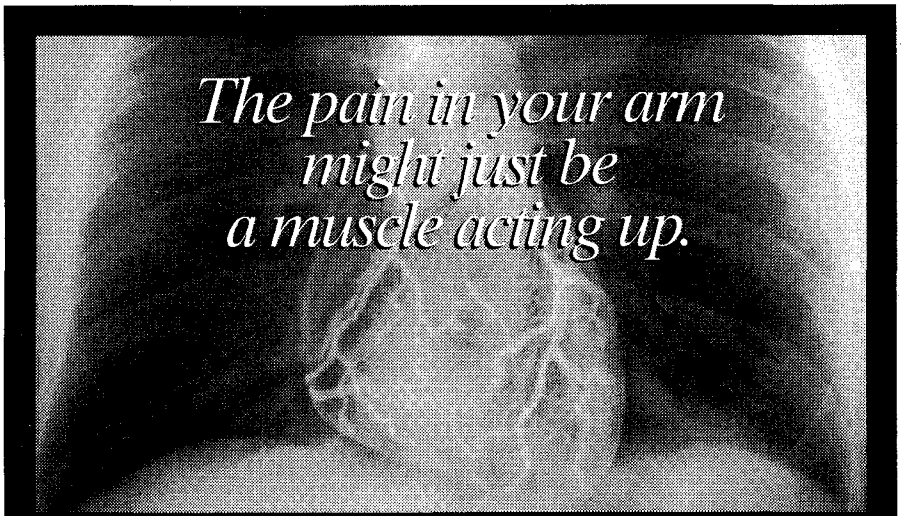
Happening

You Jane



Several of our basic assumptions about the natural world—chimpanzees are our closest relatives, habitat destruction does not constitute an energy policy—didn't exist before chimp specialist and environmentalist **Jane Goodall** (pictured, with Uruhara) settled on the eastern shore of Lake Tanganyika in 1960. The American Museum of Natural History celebrates the fortieth anniversary of Goodall's research, education, and advocacy with a weekend-long series of lectures, shows, activities, and receptions throughout the city, all presided over by Goodall herself. The crowning event—an overnight dinner-through-breakfast camp-out at the Roger Smith Hotel, including lengthy conversations with Goodall—may be pricey at $1,500 a pop, but as with all the events, proceeds go straight to the Jane Goodall Institute's extensive research and conservation projects. (See "Special Events" for details.)

hotograph by Michael Neugebauer.



Could be the muscle known as your heart. Fact is, pain in your arm, especially with chest pain, nausea and lightheadedness may signal a heart attack. Instead of making excuses, make a call to 9-1-1.

Learn more at www.americanheart.org
or call 1-800-AHA-USA1.

American Heart Association
Fighting Heart Disease and Stroke

This space provided as a public service. © 1999, American Heart Association

NEW YORK

READER SERVICES

MOVING?

Please give us four to six weeks' notice of a change of address. Please check the appropriate box.
Even if you have notified the post office about your change of address, please fill out and mail this form to us to ensure accurate delivery of your magazine.

NEW SUBSCRIPTION OR RENEWAL?

Fifty issues of *New York*, only $42.00.
Please check the appropriate box.

UNLISTING SERVICE?

***New York* Magazine makes available to other quality publications and carefully screened companies the names of its subscribers. If, however, you do not wish to have your name made available, please check the appropriate box.**

☐ New subscription.
☐ Renewal.
☐ Payment enclosed.
☐ Bill me later.
☐ Change of address: Please note new address.
☐ Please do not make my name and address available to other publications or companies.

NAME
ADDRESS APT. NO.
CITY STATE ZIP

Attach mailing label here and send to:
NEW YORK MAGAZINE
P.O. BOX 54661
BOULDER, COLORADO 80322-4661

Solutions to last week's puzzles

■	■	■	■	W	■	■	■	I	■	F	■	■	■	■
S	A	R	T	R	E	■	C	R	E	A	M	J	U	G
A	■	E	■	A	■	■	■	O	■	U	■	O	■	I
R	A	C	I	A	L	■	E	N	C	L	O	S	E	D
A	■	E	■	T	■	■	■	B	■	K	■	E	■	E
M	E	N	C	H	I	L	D	R	E	N	■	■	■	■
A	■	T	■	■	■	E	■	I	■	E	■	M	■	G
G	O	L	D	I	N	G	■	D	A	R	I	O	F	O
O	■	Y	■	N	■	W	■	G	■	■	■	R	■	R
■	■	■	■	S	P	A	R	E	T	H	E	R	O	D
S	■	C	■	T	■	R	■	■	■	E	■	I	■	I
W	I	L	L	I	A	M	S	■	R	A	N	S	O	M
I	■	A	■	N	■	E	■	■	■	N	■	O	■	E
M	A	N	I	C	U	R	E	■	T	E	N	N	E	R
■	■	■	■	T	■	S	■	■	■	Y	■	■	■	■

L	A	P	■	■	A	P	A	R	T	■	H	O	S	E	■	L	I	S	T	S
A	F	O	G	■	N	E	W	E	R	■	A	S	H	Y	■	Y	A	H	O	O
I	L	L	E	A	G	L	E	S	E	I	Z	U	R	E	■	E	M	E	N	D
C	A	L	O	R	I	E	■	C	A	N	E	■	E	R	A	■	B	A	G	S
S	T	Y	■	B	E	E	F	U	D	D	L	E	D	■	L	A	I	R	S	■
■	■	T	R	I	■	■	L	E	S	■	■	A	D	J	U	N	C	T	■	■
E	L	I	O	T	■	S	Y	D	■	E	S	T	E	E	M	S	■	E	R	N
E	X	C	E	R	P	T	■	■	L	A	W	■	R	E	N	E	■	R	O	O
L	I	S	■	A	R	O	W	■	O	R	E	L	■	P	A	L	T	R	O	W
■	■	■	C	R	O	W	I	N	G	P	A	I	N	S	■	■	R	O	S	A
S	P	R	A	Y	S	■	S	E	I	■	T	O	E	■	S	M	A	R	T	Y
A	R	A	L	■	■	C	H	I	C	K	E	N	C	R	O	U	P	■	■	■
R	I	V	I	E	R	A	■	L	I	A	R	■	K	I	D	S	■	B	A	D
A	C	E	■	R	E	B	A	■	A	L	S	■	■	F	A	C	T	O	R	Y
H	E	N	■	A	S	I	N	I	N	E	■	T	U	T	■	A	W	A	K	E
■	■	M	A	S	O	N	I	C	■	■	R	E	P	■	■	T	A	R	■	■
■	L	A	T	E	R	■	M	U	S	S	E	L	A	C	H	E	■	S	L	O
M	O	N	T	■	T	I	A	■	L	I	V	E	■	H	O	L	S	T	E	R
A	R	I	A	S	■	O	T	T	E	R	E	X	H	A	U	S	T	I	O	N
S	N	A	C	K	■	W	O	O	D	■	R	E	E	F	S	■	A	F	R	O
T	A	C	K	Y	■	A	R	T	S	■	E	S	T	E	E	■	■	F	A	T

P.M., lecture 4:30 P.M., American Museum of Natural History, Central Park W. at 79th St. (212-769-5200); $10 admission, $10 lecture. Overnight camp-out: 2/10, 8 P.M. to 2/11, breakfast; The Roger Smith Hotel, 501 Lexington Ave., at 47th St. (212-595-9253 for reservations); $1,500 $750 kids. For more info, see www.janegoodall.org.

"P'Arc de Amor"
Hudson River Park Trust hosts this oddly named afternoon of *Valentine-related festivities including* ice-sculpting workshops, a cappella singing, and kissing—the centerpiece being an ornately carved twelve-foot-high, two-foot-thick ice arch that becomes illuminated at 5:30 P.M. and stays that way through the big day. Or catch the arch's sculptors in action on Saturday. • 2/11, 3–6 P.M. Chelsea Waterside Park, Tenth Ave. at 23rd St. (hudsonriverpark.org); free

Sports

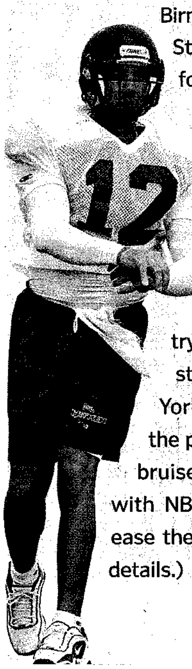
Squash Tournament of Champions
The Professional Squash Association and CSFB Direct host this annual squash tournament at Grand Central Terminal's Vanderbilt Hall. • Through 2/9 at 9:30 A.M.; championship final 2/9 at 7 P.M. (tickets $20–$60, packages available; 718-488-6262).

Valentine's Day Twosome 10K and Two-Miler
These races are among the New York Road Runners Club's premier team events. Groups will be divided into male-male, female-female, and male-female categories. Numbers and long-sleeve T-shirts may be picked up at the NYRRC, 9 E. 89th St., 2/8–2/9 from noon to 7 P.M. or on race day from 7 to 9 A.M. at the Jewish Guild for the Blind, 15 W. 67th St. Visit the NYRRC's Website www.nyrrc.org, to register or for information on starting location and nonmember participation. 2/10 at 9:30 A.M. (212-860-4455).

NY-NJ Hitmen Home Opener
See for yourself whether the XFL matches up with the NFL: The New York–New Jersey Hitmen hos the Birmingham Bolts in Giants Stadium for thei home opener. • 2/11 at 4 P.M. (televised on TNN; tickets start at $25, packages available; 212-307-7171).

Happening

X Men Cometh



Football widows: You thought you mourning period was over? The **New York–New Jersey Hitmen**, the metropolitan area's entry into the XFL, face the Birmingham Bolts at Giants Stadium Sunday at 4 P.M. for the home opener o their ten-week season. Led by quarterback Charles Pulei (pictured) and a cas of NFL retreads an former major-colleg stars, the Hitmen wi try to bring the XFL's bras style and rules to the New York masses. And thoug the players can expect a few bruises, those TV contract with NBC, UPN, and TNN ma ease the pain. (See "Sports" fo details.) JOHN KLIN

Photograph by J. Gregory Raymon

Kids

Edited by Susan Avery

Children's Events

Gimme the Ball

The world-famous Harlem Globetrotters bring their seventy-fifth anniversary tour to the New York area. The players-showmen are still doing their trademark slam dunks, dribbling, confetti-tossing, and expert ball-handling. • 2/9 at 7 P.M., Madison Square Garden; 2/10 at 1 P.M., Continental Airlines Arena at the Meadowlands, East Rutherford, New Jersey; 2/11 at 3 P.M., Nassau Coliseum, Long Island (212-307-7171); $13-$32.

Free Barney and the Wiggles Concert

Get 'em up and out of the house early if you want to be within viewing distance of Barney's first free concert in Manhattan. Joining the great purple one will be the Wiggles, the Australian pop group for tykes. FAO Schwarz also has some activities planned within the store. • 2/10; the Wiggles perform at 10 A.M. and 1:30 P.M. Barney goes on at 10:20 A.M. and 1:50 P.M. In-store activities, 11 A.M. to 1 P.M.; FAO Schwarz, 767 Fifth Ave., at 58th St. (212-644-9400, ext. 4382); free.

Duck, Duck, Rabbit

The delightful *Stories of Beatrix Potter* come to the Brooklyn stage, with elaborate costuming and eight-foot-high rod puppets. *The Tale of Jemima Puddle-Duck* finds the lead character in search of a special place to lay her eggs. In *The Story of a Fierce Rabbit*, the fierce bad rabbit and the nice gentle rabbit argue over the ownership of a carrot. • 2/11 at 2 P.M.; the Brooklyn Center for the Performing Arts, Walt Whitman Theatre at Brooklyn College, one block from the junction of Flatbush and Nostrand Aves. (718-951-4500); $10.

In Honor of Harriet Tubman

In time for African-American History Month, playwright Rick Balain researched the story of the underground railroad by interviewing Harriet Tubman's relatives and examining documents and other memorabilia in his hometown of Auburn, N.Y., where Ms. Tubman spent most of her adult life. The resulting puppet show, *Steal Away: The Living History of Harriet Tubman*, is both participatory and educational. • 2/10–2/11 and 2/24–2/25 at 2 P.M.; New Perspectives Theatre Company, 750 Eighth Ave., at 46th St., buzzer No. 601 (212-730-2030); $8, $6 a person in groups of four or more.

Creative Creole

Captivating costumes and props prevail as Terrance Simien lights up the stage with his infectious smile, zydeco fusion, and enchanting stories of life as a Creole from the prairies of southwest Louisiana. The show is followed by a "Mardi Gras Madness" workshop at the Children's Museum of Manhattan, where kids can create wearable art in the tradition of Creole street theater. • Terrance Simien on 2/10 at 11 A.M.; Symphony Space, 2537 Broadway, at 95th St. (212-864-5400); $8. The workshop is at 1:30 P.M. at the Children's Museum of Manhattan, 212 W. 83rd St., bet. Broadway and Amsterdam Ave.; $2 off the regular $6 admission with Symphony Space ticket stub.

A Tree Grows at Home

A genealogical workshop at the New-York Historical Society teaches kids and their adult companion how to create a family history. • 2/10 from 11 A.M. to 12:30 P.M.; 2 W. 77th St., at Central Park West (212-873-3400); free.

Gay Teens Workshop

Through theater games, trust exercises, and the sharing of personal stories, Spiderwoman Theater, made up of three Native American sisters, leads a three-hour workshop for "two-spirit" teens, an Indian term for those embodying alternative sexuality. • 2/10 from noon to 3 P.M.; The Kitchen, 512 W. 19th St., bet. Tenth and Eleventh Aves. (212-255-5793, ext. 13); $5.

Perfect Parenting

The 92nd Street Y offers three workshops on how to get in touch with the positive parent within. On 2/7, from 8:30 to 9:30 A.M., is *For Dads Only: The Importance of the Father's Role in the Family*, lead by Stephen Friedfeld, a certified social worker. *Saying It and Meaning It Too* follows from 9:30 to 10:40 A.M. Each workshop is $15. On 2/8 at 8:15 P.M. is *Nurturing Good Children Now,* where parents learn effective tools to combat negative pop-culture messages and peer pressure. This workshop is $20. • 1395 Lexington Ave. (212-415-5500).

Playing Taps

Hot-stepping hoofers and rhythmic beats are the ignition behind the improvisational *Urban Tap*. The show fuses freestyle tap, African stilt dancing, hip-hop, capoeira, and video to create a powerful jam session. • 2/9–2/25 at the New Victory Theater, 209 W. 42nd St., off Broadway (212-239-6200); $10–$20.

Nine-Year-Old Sings the Blues

Betsy is happy about the news that her mom is having another baby. That is, until her big sister warns her that everyone will forget about her. Disheartened by the news, Betsy decides to become the world's greatest blues diva. *Betsy Blue, or "I Was a 9-Year-Old Blues Diva"* is a family musical written by Looking Glass Theatre playwright-in-residence Judy Sheehan, who's won several awards for her children's works. • Through 2/25, Saturdays and Sundays at 2 and 4 P.M.; 422 W. 57th St., bet. Ninth and Tenth Aves. (212-307-9467); $10, $8 for kids.

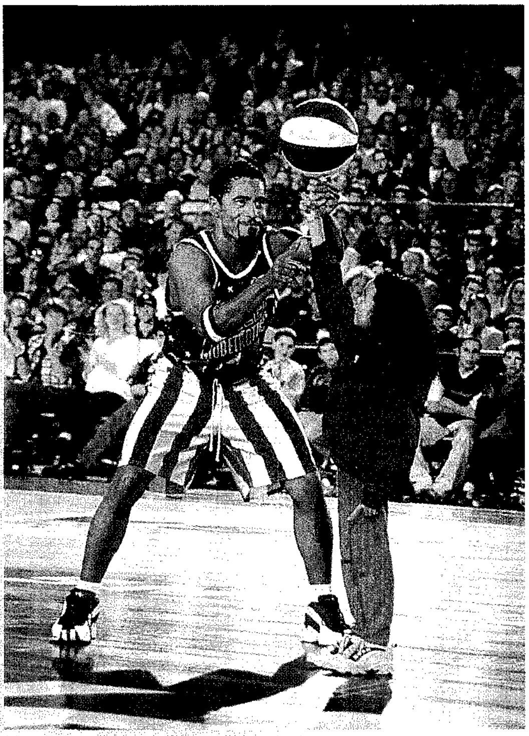
The Art of Children's Book Illustration

Developing a child's interest in books and the written word begins with picture books. As a tribute to the important role of illustrators, the Rockland Center for the Arts opens a new exhibit, "The Beginning of Wonder," which displays original works by 25 of some of the best-known illustrators locally and nationally. • Through 3/18; 27 S. Greenbush Rd., West Nyack (845-358-0877); $2 suggested donation for admission.

Happening

Having a Ball

There's nothing like a little oppression to get those competitive juices flowing. Back in the twenties, a pissed-off Jewish kid took it upon himself to change the whites-only sanction in professional basketball. He found the best black players around and packed them into his Model T for a game in Illinois. The team, which became known as the Harlem Globetrotters, started a winning streak, often humiliating its opponents with 100-point margins. In one particular game in 1939, the team was ahead 112-5. With a nod from owner Abe Saperstein, the players began to clown around on the court, thus giving birth to the antics coupled with athleticism that remain the team's hallmark some 75 years later. Today's parents will no doubt remember George "Meadowlark" Lemon and the Saturday-morning cartoon series of the seventies. Now the Globetrotters are making their way back to New York, under the direction of Mannie Jackson, a former team member. Jackson insists that the games are real—it's just the shtick that's choreographed. No matter, kids love the Globetrotters. So much so, says Jackson, that his e-mail is loaded nightly with questions from youngsters wanting to know more ("How do I get Globetrotters stuff?" "Will you come to my school?" "I want to try out"). But the big question is, how did the team last this long? "We never had to be in someone's face," explains Jackson. "We never had to be in a league or win a championship. We just had to engage people and be loved by the audience." They shot, they scored. (See "Children's Events.") S.A.



hotograph courtesy of Harlem Globetrotters.

February 12, 2001—VOL. 34, NO. 6. Periodicals postage paid at New York, New York, and additional mailing offices. Editorial and business offices: 212-508-0700. **POSTMASTER:** Send address changes to New York, Box 54661, Boulder, Colorado 80322-4661. Subscription rates in the U.S. and possessions: 50 issues, $42. For subscription assistance, write Joseph Oliver, New York Magazine, Subscription Department, Box 54661, Boulder, Colorado 80322-4661. Or call (800) 678-0900 or (212) 447-4749. Printed in the U.S.A.

Short Term Furnished

Property ID 4558

1st All Manhattan Furnished!
Beaut apts professionally furnished! Ultra luxury full service bldgs, convenient Loc, Greenwich Vil, Soho, midtown,CP, bring just your suitcase to your home away from home. Studios, 1 BR & 2 BR suites. $2500 & up. **Gabriel 212-377-5757**
KnickerbockerVillage.com

Property ID 4644

50s/E&W/BPC Studios-2Brs
LUX DESIGNER SUITES
Short/long term, fully furn, from $2595
sterlingholdings.com Katalin /759-6566

Property ID 4639

150 West 51st St. Executive Plaza
Furn 1 BR $3550, Apt. 1925 Brite, hi-fl, DM, elev, laundry OH Wed 2/7 5:30-7:30 **Alice**
319-2500 x 208 Rudd Group, Ltd

Property ID 4301

57th/6th The Buckingham
Newly furn stus and one brs, opposite Carnegie Hall, near CP. Incls. TV & Cable, Local Tel, Wkly maid/linen svc, 24 hr desk. Prices starting at $3,395 for stus & $4,250 for 1 BRs. Minimum stay 1 mo. No Fee Owner/Mgr 212-246-1500.

Property ID 3996

nyhabitat.com
connecting people & apartments

Traveling to
PARIS
We have furnished apar
Paris for short- & long-t

- **Weekly/Monthly/Yearly**
- Either call us or browse o **Website** which offers mul **Digital Pictures** & full de of each apartment.
- Over **10 Years** of Exper
- **Multi-Lingual** Agents

New York Habitat, 307
New York, NY

Property ID 4643

GV/Tribeca Spectac Furn Homes
1700' Loft, 2 BR, 2 mrbl bth, 15' x 42' LR....$5700 TH, 1200' Grand Parlor Flr, 1 BR, 2 bth, deck....$9000
Barshay Brokerage, Inc. (212) 645-8866

Property ID 3890

DOMUS REALTY
BEST SELECTION OF CORPORATE APTS
Upper East Side-1 Bedroom luxury building..............................$4500
West Village - Magnificent Townhouse Triplex..............................$5000
Tribeca - Best Bldg, Immaculate, top of the line..............................$10,000
And many more
Phone: 755-7272
Fabienne ext. 20 or Veronique ext. 13
www.DomusNY.com
692 Madison Ave

Rentals

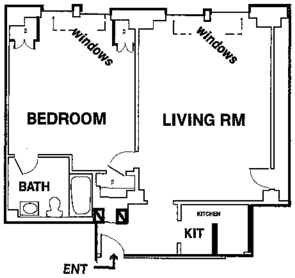
Upper West Side

Property ID 4511

FortabatRealty.com
Licensed Real Estate Broker
The new generation of Real Estate...
Rentals Sales Brownstones
LuxuryBuildings
Townhouses Classic Six Penthouses
Studios to 4 Bedrooms
The rapid evolution of the Internet offers an abundance of opportunities and this is one of them.
141 West 72nd Street, Suite 2
New York, New York 10023
212 769 2211

Upper East Side

Property ID 4566



Madison and 74th.
Prime P/W 24 hr DM bldg, artist's1 Br, reno kit opens to colorful LR with h/w flrs, built banquette & shoji screens. lrge Br work desk & lux reno bth, avail 4/1, $3600 or $3800 furn BA required. Broker **212.645.3610.**

Midtown

Property ID 4515

48th St./UN Vic Trump Intl.
Stunn 2Br, 2Bth , Extraord river Views, 1618 sqft, most lux & tallest residen bldg in the world....$12,000. Avail Imm.
$arah $egal 212-414-4616

Property ID 4648

E. 30s/First Avenue
Stunning 1 BR 12' x 14', LR 24' x 20', 780 sf, views from hi floor in F/S condo, health club, pool, $2900, avail Feb 15. **Broker 645-3610**

Lower Manhattan

Property ID 4560

Noho Elizabeth
Grace PH 2 BR, 2Bth, WBFP, skylite, sep kit, DW, HWF, 12 ft ceil, elev, laundry, lrge prv Terr, exercise rm, AmazView!....$4650
KnickerbockerVillage.com 212-377-5757

Property ID 4559

Soho/Spring St. *Loft, Loft, Loft*
Huge pre-war LOFT, org dtls, hi tin ceil oak fl. Chef kit, DW, WD, S/N exp, WIC Jacuzzi tub, great Vu, Sunny.........$6000
Alex Chang 212-377-5757 x203
KnickerbockerVillage.com

Brooklyn Rentals

180 Montague St.
Brooklyn Heights, NY

Property ID 4527

One Beds - $2475+
Two Beds - $4175+
Three Beds - $5300+
Tel: 718-643-2444 Fax: 718-643-3024
www.180montague.com

Rentals Outside NYC

Florida

Property ID 3898

MIAMI BEACH!
South Beach Waterfront Lux & Historic Condos. "Free" Market Report.
Coldwell Banker: GARY HENNES
beachgary@aol.com (305) 277-7000

Sales

Upper West Side

Property ID 4573

LINCOLN CTR Vic W. Side Condo
2BR 2.5 Ba PH, Ask.....$1.350M, 3BRs 2.5 Ba reno. Hi Flr, views,Ask......$1.250M
Sumitomo RE Gloria G. 212 651-2253

Property ID 4309

60's Lincoln Center Area
CONV 2BR PARK BLOCK
First Offering. Fab Space in Prime Bldg
30' LR+Din Rm/2nd BR Huge Closets
2 Full Baths & Balcony. Asking$725,000
66sW/CPW LINCOLN CTR AREA
THE PARK TEN 10 West 66th St.
33 Story Lux Co-op Steps from Park
Garage, Gym, Sundeck - 1-2 & 3 BR Apts Avail
Some w/Spectac Vus! From $449K to $1.8M
MARILYN KORN RE,212 496-8511

Property ID 4513

KIRBY SOMMERS
CO-OPS CONDOS & RENTALS
We Don't Depend On Our Website To Sell Your Homes
One on One Personalized Service
37 W 72 St. NYC 10023
212-787-8726

Upper East Side

Property ID 4517

E 87 St. Elegant Park Ave Court
Lux 1BR Condo, 859 S/F, Hi ceils, mint cond. lrge win. H/C, pool, grdn.....$540K
$arah $egal Realty 212-414-4616

To Advertise
To list your company or to advertise contact:
Eddie Shapiro at MLX.com
p.(212)328-0444 x283,
eddie@mlx.com,
Tim Hyde at New York Mag, tel.
(212)462-3320 fx.(212)462-3595

how to power up your apartment search

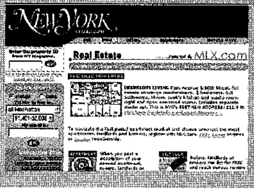
1. Find the Property ID on the right top from print ad.

Central Park South ID#45674
1 BR, 1 BT, post war clean elv bldg
Fantastic view! 24 dmn, jacuzzi,
mbl ktn & bt, huge balcony, details,
garage, pets OK, Financing 75%

2. Log onto www.nymag.mlx.com and type in the Property ID. Click on the Go! button on the right.

Enter Property # you saw in New York Mag.
45674 go!

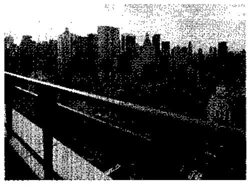
3. Online ad will come up with full available details and contact's profile



Douglas Elliman

DouglasElliman.com

Property ID#4612
East 60's **14 Rms + Terrace**



NEW PARK VU PENTHOUSE

Triplex mansion in the sky. Over 8000 sq.ft. of glorious views, terrace, 6+ master bedrooms, 8 baths, wood burning fireplace, high ceilings. One of a kind family home. Exclusive.
Dolly Lenz, EVP **891-7113**

Property ID#4613
CPW 70's **Rare Offering**

FULL FLOOR IN TOWER

Fully loaded! Formal dining room, eat-in kitchen, library, CAC, WBFP, all in 9 rooms (3 BRs/4.5 baths) with best park views. 4 exposures, private elevator. Top prewar Coop. $8.5M. Excl.
Iva Spitzer, SVP **769-9827**

Property ID#4614
70's East **4.5 Rms -2BR/2Bth**

CHARMING & AFFORDABLE

Conv 3/2bath. Pristine condition with added wood molding and a washer/dryer. Full service bldg with garage. Low maintenance $1124. Ask $599K.
Elaine Tross **891-7252**

Property ID#4615
East End Avenue **5 Rooms**

2 BEDROOM WITH TERRACE

Pre-war apartment with high ceilings, offers great light and open views, granite kitchen, and a formal dining room. Full service building. 70% financing. Asking $525,000.
Sandra Packard **350-2233**

Property ID#4616
114 E 91st **3.5 Rm Duplex**

STAIRCASE TO PARADISE

Unique Carnegie Hill 19th Century Duplex with stunning private terrace, wood burning fireplace and W/D. Excellent condition. Picturesque block. Maintenance $675. Now $535,000
Marco Pirozzolo **702-4051**
Vickey Barron **702-4071**

Property ID#4617
West 60s **3 Rooms**

CULTURE LOVERS

Spacious, south facing home in Lincoln Center area. Excellent condition. Huge closets, gym, pets. Asks $350,000. Exclusive.
Ellen G. Victor **891-7015**

BRINGING PEOPLE AND PLACES TOGETHER.℠

Property ID 4505

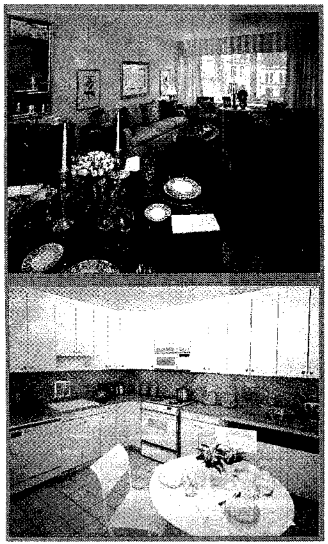
444 East 75th Street. **Apt.#2H**

Spacious 1 Bedroom D/M Co-Op
Overlook landscaped grdn. Entre foyer, carpeting, north expo w/ great light, lrge windows. New kitch, pass-thru, Pre-wired built-in sound system, DSL, P/W bldg w/ good finance, afford private garage avail across the St. Make offers!
Joe **212-220-4663x 263**

Midtown

Property ID 3901

52 Park Avenue Luxury Condos



Murray Hill's most prestigious address! Priv flr thru apt, 2 and 3 BR residences avail Pnrmc city Vus, WBFPS, flr to ceil wndws, Lg Eat-in ktns w/Granite Ctrtps, marble baths, Jacuzzi bathtubs, Every unit has washer and dryer, 24 Hr Concierge, Elegant double Height Marble Lobby duplex Apts w/outdoor space, Buy One or More floors and Combine Apts. Private keyed Elevator in Every Residence for Privacy Immediate Occupancy, Limited Inventory **6% Commission to Brokers**
By Appointment Only
Tel: (212)213-5551 Fax: (212)213-5552

To Advertise
To list your company or to advertise contact:
Eddie Shapiro at MLX.com
p.(212)328-0444 x283,
eddie@mlx.com,
Tim Hyde at New York Mag, tel.
(212)462-3320 fx.(212)462-3595

Property ID 4546

60sOFF 3rd. **1400 sf + 2 Brs, 2 Bths**
AMAZING CONDO DEAL $699KFabulous location, F/S Drmn Bldg, w/roofdeck, gym. Great layout. **Laura Matiz**
Bellmarc RE **517-9100 x 222**

Property ID 4557

50s W ***Full Service CONDO***
Beaut 1 BR, super hi flr, sep wndwed kit sun-drenched, Amaz Pk Vu, Low CC! $365K. **Knickerbocker Village NY, Inc.**
Alon Vaknin **212-377-5757 ext. 202**

Gramercy

Property ID 4642

Gramercy Area **Pre-War's Finest!**
Spac 1 BR - mint, hi ceil, h/w flrs,wbfp w/ beaut skyln vus in elegant f/s Art-Deco bldg.$435K **Sonia S 750.HOME x209**
goodsteinrealty.com

Property ID 4522

235 E. 22 ST. **GRAMERCY Hse**
Bright sunny Deco Delight Very large 3.5 rms, w/seprt DA, WBFP many clsts, roof grdn, exercise rm................. $460K
Jeff Weisbord RE **212-496-6042**

open house

whether on your own,
or with a broker,
list your open house at

OpenHouseNYC.com
212 328 0446 ext 240

OpenhouseNYC.com

Property ID 4622

Gramercy **F/S Drmn Bldg**
Sophisticate Reno Stunn 2 Brs, 2 Bths, east expo. 24 ft Outdoor, Ask: $920K **Yury H.**
Stribling Wells & Gay **212-243-4000 x 257**

Chelsea

Property ID 4219

Chelsea
YOUR DREAM TOWN HOUSE
5 BR, 5.5 Bth, 3 outdoor spaces.
Finest details,appliances & finishes.
Delivered Vacant to build as you wish
Or Fully renovated. Offered for $3.2M
Evelyn Albino, Bkr Associate
212 799-5365
MARILYN KORN RE,212 496-8511

Property ID 4621

Chelsea **F/S P/W Bldg**
Sunsplash PH Dplx, Terrific space, approx 1500 sqft, 3 Brs 2.5 Ba, +WBFP, 325 Sqft Terr, ESB Views.........$835K **Yury H.**
Stribling Wells & Gay **212-243-4000 x 257**

East & West Village

Property ID 4555

GV/Bedford St. ***DM - Elev***
Spacious 1 BR, Hi Flr, Open Sky Empire State Vu, hwf, sep kit. 2 expos, mint, laundry, no BA, Lo Mt.....................$365K
Knickerbocker Village NY, Inc.
Sawyer Smith **212-377-5757 ext. 223**

SoHo

Property ID 4556

Soho/W. B'way ***New to Market!***
2 BR & 2BTH CONDO LOFT
dplx, prewar, pt DM, elev, hi ceil, hwf,double expos, large wndwed kit, Rare Find! $885K. **Knickerbocker Village NY, Inc.**
Sawyer Smith **212-377-5757 ext. 223**

Lower East Side

Property ID 4308

LoHo Realty Inc.

Thank you, Alan Greenspan!
Interest rates were cut-now is the time to buy. We are the #1 broker of co-ops on LES/Grand St. with the largest and best selection of apartments.

Studios from................................	$150K
1 bedrooms from.........................	$199K
2 bedrooms from	$299K
3 bedrooms from	$529K

You don't need an open house to see our apartments...call us today for your own private showing.
www.LoHoRealty.com **388-1115**

Real Estate Directory

Brokers

Citi Habitats	212-685-7777 www.citi-habitats.com
Coldwell Banker Miami Beach	305-277-7000 coldwellbanker.com
Corcoran Group	212-355-3550 www.corcoran.com
Domus Realty	212-755-7272 www.domusny.com
Douglas Elliman	212-350-8500 www.douglaselliman.com
E-Property Group	212-777-9500 www.epropertygroup.com
Fortabat Realty	212-769-2211 www.fortabatrealty.com
Furnished Quarters	212-367-9400
Halstead Property Company	212-381-2200 halsteadproperty.com
JMK Real Estate	212-228-9300
Kirby Sommers	212-787-8726 www.kirbysommers.com
Knickerbocker Realty	212-377-5757 www.knickerbockervillage.com
K. G. & Associates	212-253-5353
Lawrence Properties	212-868-8320
Lo Ho Realty	212-388-1115 www.lohorealty.com
Manhattan Network	212-867-4240 www.manhattannetworkinc.com
Marilyn Korn Real Estate	212-496-8511
New York Habitat	212-255-8018 www.nyhabitat.com
Prince Properties	212-737-7770 www.princeproperties.com
Pale Realty	212-496-1001
Re/Max City Realty	212-501-8600 www.remax.com
Saldo Properties	212-794-3030
Timothy Scott Real Estate	212-375-8700
Urban Living	212-689-6606 www.urbanliving.net

nymag.mlx.com real estate powered by MLX.com

Ask LaLa

Two weeks ago, Ask LaLa ran a column about "Exclusive Listings". Eileen Mintz, VP at Douglas Elliman, had additional comments to share on the topic.

Dear LaLa,
Following up your January 22 column defining "exclusive listings," I'd like to point out the benefits of giving an exclusive right to sell listing to a real estate broker.

When a home seller registers his or her property as an exclusive, the real estate broker puts the whole range of available marketing and promotional techniques into play to find a buyer and get the best price for the property. This includes advertising, promotional materials, supervising "Open Houses" for prospective buyers and securing maximum exposure for the property.

For instance, Douglas Elliman spotlights exclusive listings on its web site, DouglasElliman.com, visited by 200,000 monthly, and in its "Treasury of Fine Homes" publication, and in display and classified advertising. A real estate broker is a professional negotiator, highly experienced with every facet of a real estate transaction, up to and including closings. This includes pre-qualifying prospective buyers to insure they are financially qualified to make a deal.

It also is important for a seller to have professional advice on what price to set for a property, and whether or not to raise or lower the asking price, depending on circumstances. Additionally, brokers are trained to prepare co-op board presentations and to help the buyer through every step to a successful closing.-Eileen Mintz

LaLa Wang is CEO of New York City based MLX.com, a residential real estate community and technology company connecting consumers and professionals. For more expert advice or to ask a question, email LaLa at asklala@mlx.com

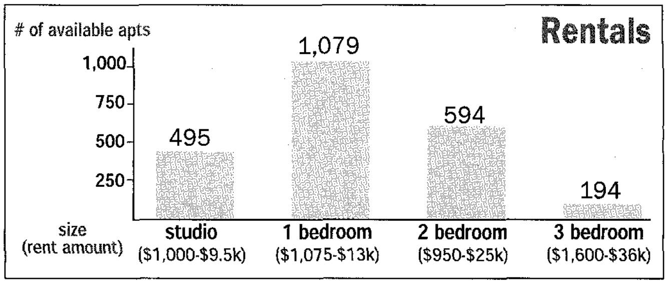
Best Broker of The Week

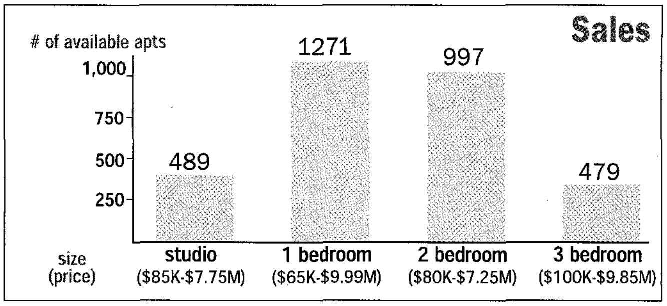
HELENE LUCHNICK
Executive VP, Douglas Elliman

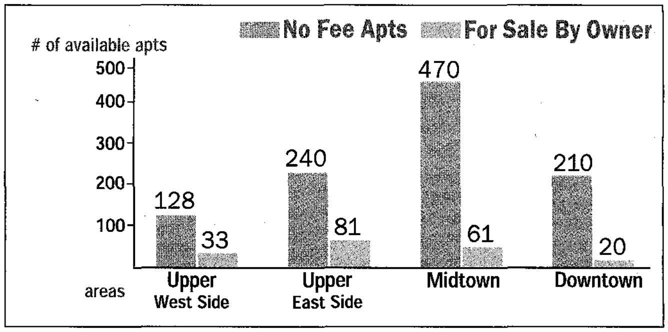
Here's a three-time winner as top producer among real estate brokers at Douglas Elliman. Helene Luchnick, Senior Vice President, has just been named "Broker of the Year" for 2000, a title she also won in 1999 and in 1997. With Douglas Elliman since 1983, Helene specializes in high-end loft properties, and is credited for helping the firm to set the pace for the industry in conversion of Downtown loft buildings into residences. Right now, she is achieving great success marketing condos at The Atalanta Building, 25 N. Moore St. in TriBeCa, where huge "raw spaces" sell for up to $7,750,000.

Contact Helene Luchnick 212-965-6008 or visit the Douglas Elliman website at Elliman.com.

MLX Market Watch



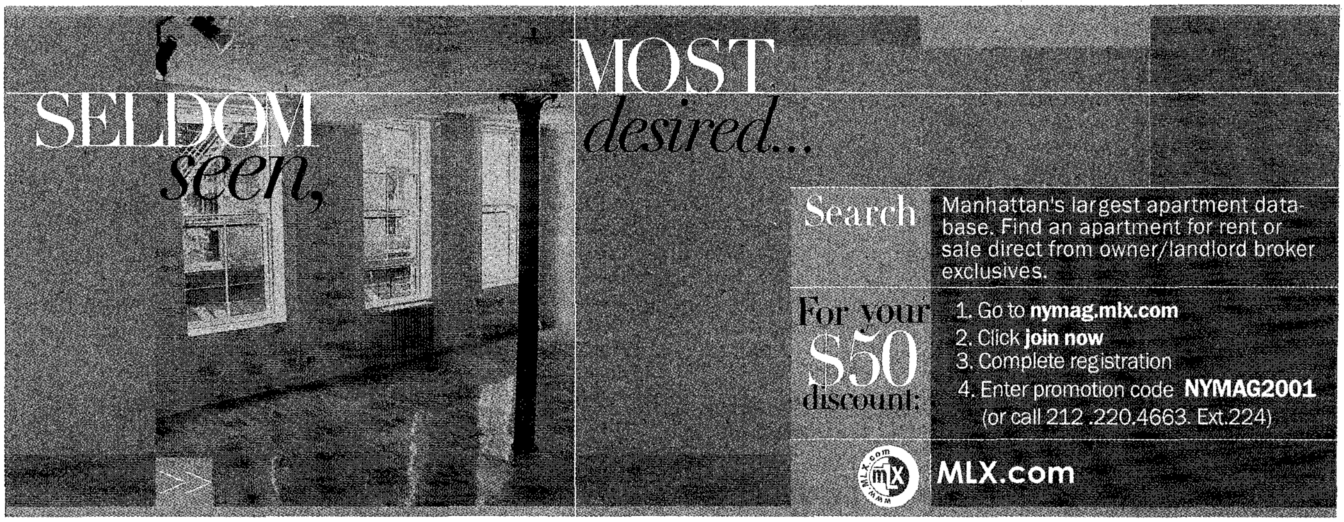




Top 5 by # of Exclusives

	Company Name	# of Properties
1.	Corcoran Group	901
2.	Douglas Elliman	626
3.	Bellmarc Realty	167
3.	Halstead Property Co.	144
5.	Sumitomo Real Estate, Inc.	81

***Date:** As of January 19, 2001. **Source:** MLX.com*



Search Manhattan's largest apartment database. Find an apartment for rent or sale direct from owner/landlord broker exclusives.

For your $50 discount:

1. Go to **nymag.mlx.com**
2. Click **join now**
3. Complete registration
4. Enter promotion code **NYMAG2001** (or call 212 .220.4663. Ext.224)

MLX.com

TOWN AND COUNTRY PROPERTIES

APARTMENTS FOR RENT
Manhattan

00-835-8880 **ABODE**—Lovely furn apts. -nite min. **abodenyc.com / 212-472-2000**

Beautifully Furnished Apts—The hotel alternative on the East Side, complete with concierge. As seen in **New York Living.** **800-658-7366** or **www.churchillcorp.com**

Great Chelsea/Midtown—Furn 1-BR apt, from $100 per nite based on monthly stay. Shorter stay avail. Maid, local phone. **As seen in New York Magazine - 9/4/00.** **www.chelseasuites.com 212-244-7827**

CCESSNEWYORK.COM—Quality furn apts nd B&Bs. Short/long-term. **212-414-1326**

AS YOU LIKE IT - Select Furn Apts. Style/Location/Value/Credit Cards. **800-277-0413 / 212-695-3404/4655 (fax)**

APARTMENT
New Jersey

Jersey City—Downtown, near Grove St. PATH. Large 3-BR/1.5-bth duplex. DW, hwd flrs, parking, newly renovated. $3000 p/mo. No pets. No fee. Call: **201-333-2186**

NEED A HOME?
nymag.mix.com

APARTMENT
Los Angeles

HOLLYWOOD HAVEN—Elegant, spacious 3BR/2bth top flr, 2 fplc, wd flrs, views, '30s charm, walk to Sunset, ideal relo. A steal at $3850. Carol: **323-857-0770**

HOUSE FOR SALE
Connecticut

East Hampton—Wooded hideaway. Designer's own 3BR/2bth country home on over 2 acs, located in the estate section in the prestigious NW. Rare chance to purchase sought-after address in this million-dollar neighborhood. Keep as your own, or great investment. A steal at $655K. Call: **917-921-6400**

COUNTRY PROPERTY

MORRIS CO., NJ—4BR/5bth Custom Stone & Cedar on 47+/- private, wooded, level acres. Heated I/G pool w/hot tub. 8 fenced acres for horses. 3 miles to historic downtown Chester. 1 hr NYC. Asking $997,000. See virtual tour www.century21.com ML# 1251415. **C21 Joe Tekula Realtors 973-584-7580** ask for Joe Lojek. Direct# **201-259-4289**

Hudson, NY—Renovated Victorian Townhouse on Antiques Row, walk to RR, 6BR, LR/DR plus huge, hi ceiling ground floor studio, garden, parking. $129,000 or rent $1,500/mo. **718-392-7963**

TRAVEL

SEASONAL RENTAL

RLINGTON SHORES—The Hamptons **Waterfront Resort** - beach, pool, tennis. Studio $5.5K season; Suite $9.5K -BR/2-bth $14.5K also Monthly/Weekly 0 Penny Ln, Hampton Bays **631-723-6000**

FIRE ISLAND - SEAVIEW
4-BR new European kitchen, large deck. Near tennis, ocean and pvt playground. ull or share season. Owner: **212-838-2288**

LITCHFIELD CTY, CONNECTICUT
Pristine mountains and lakes. Largest election - cottages/estates. 1.5 hrs NYC. onth min/summer season, $6K-$100K. Free brochure. **Klemm RE: 860-868-0505**

SUMMER SHARES

East Quogue—Single Parents Wanted!! 5BR/2bth hse w/pool, decks, O/D shwr. wn BR. $6,600 full, $4,000 1/2. MD to .D. **203-861-3343 or e-mail: mesarias@aol.com**

ACTION TRAVEL

Spearfish Man-Eating Piranha!
MarkSport.com Travel is offering a unique opportunity to spearfish in the Amazon Basin. Up to 5-days fishing: $500,000. Return arrangements negotiated based upon need. Includes: air travel from Miami, transfers, guides, and excellent accommodations.
Contact: **travel@MarkSport.com**

AIRLINE

Discounted—First/Business class airfares Member BBB/Credit Cards **800-871-8883**

CULINARY TOURS

Culinary/Cultural Tour to Umbria
With Julia dellaCroce, award winning author-teacher. 3/22-31, $2K plus air. **www.juliadellacroce.com 845-634-3172**

SKI TOURS

Cut Loose On A Ski Weekend!!!—www.skicolbeetours.com **516-221-8700**

SEASONAL RENTAL

THE HAMPTONS
Off-season's best-kept secret!
Three houses available: 5-8 BRs.
All amenities!... Better prices, less traffic.
For any occasion including all holidays.
Call owner, Michael: **212-861-4046** or: **917-496-0860 www.hamptonrental.com**

SAG HARBOR & QUOGUE—
Two absolutely gorgeous, 6,000-sf, **8-BR/8-bth** houses on 6 1/2 & 3 acs of wooded property - ea w/pvt tennis, pool, huge brick deck, hot tub, b-ball, v-ball, fplc & more. Avail for **ALL OCCASIONS** including New Year's. Call Steve: **212-506-5247**

BRIDGEHAMPTON—Two brand-new 7-BR, 6/7-bth homes on 5/6 acres, with pool and tennis - one with indoor gym. Great for groups. Avail weekly/weekends. **www.hamptonschateau.com 212-579-4964**

BED & BREAKFAST
New York

AS YOU LIKE IT—Accessible, affordable, attractive apts + B&B. **212-695-3404/4655 Fx**

Metro Dwellings—Hotel Alternative. **212-712-9167** www.metrodwellings.com

RESORT
Hamptons

Waterfront Resort—Magnificent sunsets. Tennis. Near restaurants, wineries. $100 p/nite special. 2001 seasonal rentals - $5K. ARLINGTON SHORES: **631-723-6000**

Valentine's Escapes

CONNECTICUT

BLACKBERRY RIVER INN—Norfolk 800-414-3656
Wake up in the mountains at our 237-yr-old, elegant Colonial Inn on 27 scenic acs w/pool. Lux rms, some w/fplc/jacuzzi. Antique/ski/relax. Country breakfast incl. **860-542-5100 / www.blackberryriverinn.com**

NEW JERSEY

A B&B JUST FOR THE TWO OF YOU
Your romantic fantasy escape. Sumptuous candlelit breakfast, afternoon tea, luxurious antique-filled rooms with fireplaces, ocean views and jacuzzis for two. A Gourmet Magazine "Top Choice".
Sea Crest by the Sea Spring Lake, NJ
800.803.9031 www.seacrestbythesea.com

NEW YORK

FRIENDS LAKE INN and NORDIC SKI CENTER
Romantic lodging and exquisite dining in Adirondack Ski Country. 32 km of XC trails, jacuzzis and fireplaces. Midweek Ski Getaways from $245/couple; includes lodging, meals, trail passes or one lift ticket to Gore Mt. **friendslake.com 518-494-4751**

AWARD-WINNING SKI GETAWAY
Deluxe mtn lodge in Hunter/Windham area. Closet to skiing. Great food and wine destination. Indoor pool, spa, jacuzzi. **Winner of the Wine Spectator Magazine 2000 Award of Excellence**
Live Jazz. Gourmet Restaurant. Featured NY Times.
Scribner Hollow Lodge - Hunter, NY
1-800-595-4683 www.scribnerhollow.com

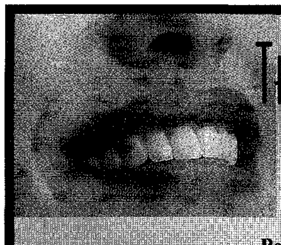
"A short vacation that feels like forever"
Is at Peri's Bed, Breakfast & Spa. Indulge yourself in an exquisite retreat in Montauk. You'll be spoiled with gourmet meals, massage, European skincare treatments, aromatherapy and the promise of a brand new you.
631-668-1394 PERI'S

SOUTHAMPTON INN
VALENTINE'S ESCAPE
February 16-19
Wellness Sampler Weekends
Feb. 23-25, March 23-25
In the heart of the Village
800-832-6500 www.southamptoninn.com

The William Hand House B&B - Amagansett
Valentine's/President's Weekend packages, including full breakfast, French champagne, welcome fruit/candy baskets. Also offering The Pampered Alternative to summer shares, starting at $4,200.
631-267-2626 www.handhouse.com

HEALTH AND FITNESS

DENTAL



THE ART & SCIENCE OF DENTISTRY

PORCELAIN VENEERS
COSMETIC DENTISTRY

Pearlinbrite™ Laser Tooth Whitening
Dr. Linhart uses a revolutionary and unique combination of materials to quickly and effectively whiten teeth in just one visit.

Preview your new smile through technology of computer imagery!

Park Avenue Centre for Dental Arts
Jan Linhart, D.D.S., P.C. - Director
The Helmsley Building • 230 Park Avenue (46th Street), NYC
212-867-6272 www.parkavedental.com

Call today for a no-fee consultation without obligation.

All phases of general dentistry included. Member: American Dental Association, American Academy of General Dentistry

We're in the Bell Atlantic Yellow Pages.

SPORTS GUIDE

PERSONAL TRAINER

WOMEN WHO WANT RESULTS
Need **The Bodysmith Co.** As Seen In Marie Claire Magazine. **212-249-1824**

1 Week Free Training No membership. www.ultimatetraining.com **212-207-8154** As seen on The Today Show.

Guaranteed Proven Results
Truly Personalized Program And Nutritional Counseling. Judy: **646-528-3853**

Med Fitness - Upper East Side
Private Training Facility (Also Your Home). No Membership Fee. ACE-Cert Trainers. 10 Sessions For $650. **212-327-4197**

COSMETIC SURGERY

SENSATIONAL SPECIAL

lipoworks™
total body refinement

YEAR END SAVINGS
Have your body sculpting performed by liposuction specialists
3 areas for $3,995

Final Two Weeks - CALL NOW!

Free Consultation 212.758.4343
www.lipoworks.com

LASER EYELID SURGERY
Free Consult With Eyelid Specialist. Fast Healing. **www.eyelifts.com 212-265-8877**

New York's Premier Center For Plastic Surgery

-Breast Augmentation
-Liposuction
-Tummy Tuck

Stephen T. Greenberg, MD

Manhattan **212-319-4999**
Long Island **516-364-4200**

DENTAL

NY BREATH CARE
The most effective anti-halitosis Tx. Featured on 20/20, GQ, Today. **683-6505**

Laser Teeth Whitening 212-262-0950
Free Consult - Cosmetic And Holistic.
www.cosmeticlasercenter.qpg.com

HEALTH & BEAUTY

TORN EARLOBE?
FREE EAR PIERCING WITH THE REPAIR OF TORN EARLOBE
212.744.LOBE • 212.744.5623
Insurance Accepted Where Applicable

THE INTEGRATED SYSTEM®
Electrolysis without regrowth. Immediate permanent results. We treat each hair just once and it's gone forever! Quotes are warranted. The Integrated System®... As good as it gets! Exclusively at:
LUCY PETERS INTERNATIONAL, Ltd.
160 E. 58th Street 212-486-9740
www.lucypeters.com

WEST GARDEN SPA
Shiatsu, Swedish, Sauna, Massage

Gift Certificates Available
Residential & Hotel Service Available
243 W. 30th St 1st Fl. (bet 7th & 8th)
Tel 212-244-7711
www.westgardenspa.com

To advertise in *New York Magazine's* **Health & Fitness**, call Mark: 212.462.3316

HEALTH & BEAUTY

LASER HAIR REMOVAL
And Epifacials™. 50 W. 72nd. **787-5949**

Developers Of Epifacial™—IPL Hair Removal. LI Center For Hair, Vein And Cellulite Removal. **516-742-3388**

HOLISTIC HEALTH

Scandinavian Health Institute—20 Yrs Exper. Enemas/Colonics. Lic. **212-873-2438**

MASSAGE/THERAPEUTIC

Rx For Body—Fitness, Sport Massages, De-Stress & Body Shaping. **684-6897**

Sensual Tantric Massages, Baths—Cleansings, Uninhibited, Real RNs. 10am-11pm. **212-749-6442**

AMERICAN BEAUTY SPA
Swedish Reflexology. Sauna & Jacuzzi. Face, Skin & Nail Care. **718-897-6605**

Gentle Massage—Noon-10pm. Call Danielle. By app't. **212-726-0138**

Extreme Pampering—Baths/Candles/Music/Discretion. Midtown. **212-448-0954**

Licensed Therapeutic Massage—Douglaston, Queens. **718-225-1123**

Gentle Approach To Deep Tissue—Facial, Waxing, Body Treatment. **869-2727**

NU LOOK - JAPANESE SPA
Shiatsu - Swedish. Sauna & Steam Room. M/F & Couples. Residential Service Avail. 11 E. 36th St. **212-447-6666 / 800-834-7286**

High Quality—#1 Asian Masseuse. Parking avail. 7 Days. 9pm-1am. **718-446-7208**

The Madison Club South
For men. Step back into an era of elegant gentility. A place of relaxation offering: Swedish and shiatsu massage, also steam and juice bar. Our staff of pampering women is eager to please you in our unique surroundings.
Open 11am-1am Mon-Fri / 12-9pm Sat
80 Madison Ave., NYC 10016 212-679-8181

Inner Cleansing—By Two Nurses. Ultra-Private. Innovative. **212-684-6756**

Grand Opening: Magic Touch - E. 28th
Swedish/Reflexology/Facials/Bodyscrub/Sauna/Shower, Etc. Pvt. CCs. **646-424-0910**

GRAND OPENING SPA
Facials, Massage, Body Rx **516-843-0300**

East 57th—Strong, comfortable, affordable, prof'l. Scrub. Pvt. CCs. **212-752-1060**

MASSAGE/THERAPEUTIC

NOEVIR
—Steam, Dry Sauna, Shiatsu, Swedish Massage. **212-594-1602**

Complete Relaxation—By Masseuse With Skilled Hands. **212-787-2999**

KOBE 56
Shiatsu & Swedish, Sauna & Steam Room. M/F, Couples. Resid Avail. 23 West 56th St. **212-333-2588 / 586-0555**

Stephanie From Ukraine—Pvt. 7 days a week from 11am. Midtown. **212-715-0494**

Sensitive Man W/Healing Hands—Men only. Call Marc, 9am-9pm. **212-255-8854**

MEDICAL

HIV/STD/GENITAL WARTS
Viagra For Sexual Dysfunction. HIV Results - Immediately. Confidential.
Central Park Medical Assoc. 246-0800

WEIGHT CONTROL

We Have The New Medication Everyone Is Talking About! Losing weight has never been easier. MD-supervised. **737-4644**

LICENSED THERAPY

Surrogate Therapy—Intelligence, compassion, discretion. 13 years exp.
www.sexsurrogateofla.com 212-316-4768

DR.'s SEX THERAPY
A Reputation For THE BEST
MD-Supv **SURROGATE PROGRAM**
PhD & Board-Cert Clinical Sexologists
Private • Results • All Dysfunctions
www.abel2.com 212-721-7650

SEXUAL SUCCESS
SEEN ON 20/20 & CNBC
NYC's Only Certified* Sex Therapist;
MD-Supervised SURROGATE PROGRAM
Cure Impotence/PE/Shyness
*American Association of Sex Educators, Counselors and Therapists.
Proven Success. 212-971-6060
www.SEXUALSUCCESS.com

Success, Power, Money—Thru XS PLM Action Therapy! **516-773-4284**

Advertise in our
HEALTH AND FITNESS
call Mark: 212.462.3316

NEW YORK KIDS

ENTERTAINMENT

CLOWNMAGICNYC.COM—Magicians, Clowns-Puppet-Pony-Pet Zoo. **212-544-8153**

Starmite Puppets—Pokeman, Toy Story, Lion K, Aladdin, Sesame, Dinosaurs, Pooh, Face Paint, Balloons. **718-686-6801**

Madeleine: Award-Winning Magician—& TV Clown Like-No-Other! **212-475-7785**

GIFTS

The Toy Store For Very Lucky Kids
Choosing the right toy or gift takes experience. And we've got it. We will personally select, wrap, label and send your gifts.
Call **Scarsdale Child's Play**
800-258-5775 or **914-723-4396**
www.scarsdalechildsplay.com

MUSIC

Kids' DJ Disco Parties, Arts & Crafts—Costume Characters/Clowns **718-966-0255**

Advertise in our
NEW YORK KIDS
call Kristen: 212.462.3319

PARTY SPACE

EAST SIDE AMUSEMENTS
GRAND OPENING!
Virtual Reality, Video Games, Billiards, Fun! 10-250pp. Catering Avail. All Ages!
163 East 86th St. **212-831-7665**

To advertise in ***New York Magazine's* New York Kids,** call Kris: **212.462.3319**

BOATS AND YACHTS

Prestige Yacht Charters
Spectacular Events Aboard Luxury Yachts
www.prestigeyachtcharters.com
Call 7 days: **212-717-0300**

DOVE YACHT CHARTERS
M/Y Jabiru M/Y Jacana M/V Jewel
Personalized, Luxurious Yacht Charters.
Dinners A Deux...To Large Corp Events.
www.doveyacht.com
212-594-1561 • 973-482-1991 • 888-860-DOVE

YACHTS FOR ALL SEASONS
Parties planned with your needs in mind.
No event too large or too small.
Corporate & private. **212-534-6380**

Manhattan Yacht Charters
Over A Decade Of Value & Service.
Consider Us Above The Rest.
212-995-5470 - ask for Mary.
www.manhattanyachtcharters.com

To advertise in ***New York Magazine's* Boats & Yachts,** call Alex: **212.462.3325**

Queen of Hearts & Star of Palm Beach
NYC's only two sailing nightclubs. Ideal for corp/priv. 75-520p. **212-427-2818**

WORLD YACHT
Perfect parties for up to 500 guests.
NY and NJ departures available.
www.worldyacht.com **212-630-8800**

MYSTIQUE
Classic Weddings & Private Parties.
MYC, Inc. E. 23rd St., NYC **212-856-9446**
WWW.METYACHT.COM

THE YACHT WEDDING SHOW
Experience The Wedding Of Your Dreams
Aboard The Royal Princess
TUESDAY, MARCH 13th at 6pm
Boarding At The World Financial Center.
Dine With Us...Cruise With Us...
First 50 Callers FREE!
To Register, Call: **212-524-9454**
VIP YACHT CRUISES Inc.
www.vipyachtcruises.com

To advertise in ***New York Magazine's* Boats & Yachts,** call Alex: **212.462.3325**

ENTERTAINING

CARICATURES

Leading Caricaturist—Enliven your business or private party. **212-873-1695**

Caricatures By Dale Gladstone—Laughs Guaranteed! Unparalleled. **718-782-2250**

ENTERTAINMENT

SEXY STRIPPERS - Duos
212-744-9000 Valentine Strips. M/F.

'BRAVO!" - Love-Grams, Murder Mysteries, Limo Scav Hunt, Lookalikes Austin Powers, Roasts, Casino. **212-744-9000**

Master Magician—"Top Rate"--NY Times. Amazing Fun For All Events! **718-885-3038**

MURDER MYSTERY, INC.
KILL 'EM At Your Next Affair.
Corporate • Private Parties • Fund-Raisers
"So Much Fun - It's Almost Criminal."
800-MURDER INC (800.687.3374)

SingingTelegram Anytime.com—Cupid, Gorilla & Heart! We have 'em all **234-7006**

An Inexpensive—'ThisIsYourLife' Roast/Coast. Hilarious! NY/NJ. **800-474-JOSH**

Palmistry, The Tarot, Numerology—By Registered Psychic. **212-410-1299**

GORGEOUS STRIPPERS **914-287-2056** You Name It! We Got It! XXX-R rated! Duos & Some Shows Too Risque To Say!

ENTERTAINMENT/MUSIC

Pianist/Singer—Jazzy Gershwin, B'way, More... **www.jonathansegal.com** **212-222-3169**

Need Great Entertainment!!?—One Man Band Plus/Cory Morgenstern **914-478-0073**

To advertise in ***New York Magazine's* Entertaining,** call Alex: **212.462.3325**

GOURMET CATERING

A Chef's Table Ltd.... 212-427-1089—Unique Gourmet Food & Floral Design.

Worldwide Events—212-734-3638 Great Parties! Great Food! Reasonable!

PARTY HELP

On-Site—Food Prep, Serving, Cleanup. For Your Occasion, Inc. **917-441-0461**

PARTY PLANNING

ENTERTAINMENT AND PLACES
25 Yrs Exp., 3,500 Events, Now No Fee!
Corp/Priv. Eric Silvey Ent.: **212-486-9517**
www.ericsilveyentertainment.com

NO-FEE EVENT PLANNING As Seen On The Food Network! Corp/Priv/ Weddings **Red Letter Events 212-772-1177**
www.redletterevents.com

PARTY SERVICE

Coldwaters - Private Room Seats 15-75—988 Second Ave. nr 52nd St. **212-888-2122**

PARTY SPACE

Large & Small, Corporate & Ball
Uptown & Down. Free Location Service.
Event of the Year, Inc. 212-807-0907

EAST SIDE AMUSEMENTS
Newly Renovated 5,000 Sq Ft Facility
Virt. Reality/Video Games/Billiards/Bar
Private Or Corp. 10-250pp. **212-831-7665**

PRIVATE PARTIES MADE EASY Restaurant in Landmark Brownstone Accommodating 20-200p. Any Occasion Or Budget. Call: **212-501-7014**

SPACIOUS PRIVATE RESIDENCE Casual To Embassy Style. All-Inclusive. Custom Events. 10-75 pp. **212-877-9361**

Advertise in our
ENTERTAINING SECTION
call Alex Singerman:
212.462.3325
or fax:
212.462.3595

PARTY SPACE

www.successfulaffairs.com
Uncovers the finest in party facilities. Our service is at no cost to you. **212-684-6402**

'91'
Chic downtown loft space w/top catering. 20-150pp. 91 Horatio Street. **212-691-4570**

METRONOME
NY's premiere party space in Flatiron/ Gramercy. 2 rooms, 10-700pp. B'way @ 21st St. **505-7400 www.metronomenyc.com**

LES & TriBeCa Party Spaces Avail—Fab food/music/bar. 15-75p. **917-445-9490**

MANHATTAN PENTHOUSE ON 5TH
You've Heard About Us!
manhattanpenthouse.net **212-627-8838**

Rodeo Grill—Live music, 2 party rooms. 375 Third Ave. (27th St.) **212-683-6500**

SoHo Loft—Unique/artsy, prof'l kitchen, up to 75p. **212-941-0147 www.margrett.com**

Loft Space—Party/show/seminar/lecture for 150p+. 37 E. 18th, 7th fl. **212-477-3474**

Private Parties At Puttanesca
Great food! Great Service! Great Prices!
Any occasions/budget, 10-200p. **581-4177**

EAT, DRINK & BE MERRY
Six unique locations. Any occasion.
All budgets. 20-400pp. **212-585-2371**

BOWLMOR LANES—Largest bowling center in Manhattan. 2 full bars & 42 lanes. Private floor & party room avail. **255-8188**

BACHELORETTES

"Naked Boys Singing!"—Hit Musical Bachelorette Parties. **212-580-9272**

To advertise in ***New York Magazine's* Entertaining,** call Alex: **212.462.3325**

MARKETPLACE

APPLIANCES

PRICEWATCHERS factory-auth TV, vcr, AC, major appl, built-ins, ref, washer, dryer. Ship tri-state. Call w/make/model #. Lowest prices: **800 336-6694 / 718 470-1620**

800-221-BUYS 212-513-1513 Major Appliances, TVs & Air Cond. At Low, Low Prices. **Home Sales Enterprises**

ALL MAJOR APPLIANCES
Rated #1 by New York Magazine.
Guar lowest prices. Imm del. Auth dealer.
718-338-3500 / 774-0198 Expert advice.

ASTROLOGY

Ann Fisher - TV/Radio Psychic—20 Yrs Exp. Accurate. Credit Cards. **518-465-0903**

www.mariathepsychic.com—Astrology For Friends And Lovers. **215-934-5908**

Psychic Readings by Michael Lafferty—CC's. www.psychicread.com **215-482-6517**

COMPUTERS

WE MAKE HOUSE CALLS
Personal Computer Service and Support
Installations, Troubleshooting, Personal Instruction, Network Consulting and Engineering. 20+ years experience. Page us now! We'll call back in 60 mins or less!
1-888-578-8870

FASHION

Hana K World-Class Featherweight Shearlings Elegant Fur-Lined/Trimmed Raincoats, Apres-Ski Furs, Outerwear For Women/Men. **512 7th Avenue, 20th Floor, NYC 212-764-2625**

Fendi Magnificent Russian Sable Coat
• Never Worn • Ordered 2001 •
Originally $50,000; First $5,500 Takes It!
212-755-6916

FURS

FURS & SHEARLING ALTERATIONS REPAIR, REMODEL - Larger, Smaller... Hy Fishman Furs: 305 7th Av. **212-244-4844**

GIFT BASKETS

Quintessential Basket

Customized. Elegance, Service And Quality. **212-695-3550**

LIMOUSINE SERVICE

Stretch—$65/hr. Special: $195/4 hrs. Avail 24 hrs/7 days. All credit cards. **800-253-4546**

Lexus/Lincoln Limos, 2-18 Passengers—Vi/MC/AX. All Occasions. **800-546-3254**

PETS

Cat Care—Cat-sitting in your home. Bonded. West: **947-6190**; East: **838-2996**

PROFESSIONAL SERVICES

E-Bay Broker—(As seen in NY Times). I'll sell it for you. **212-593-1366**

To advertise in
New York Magazine's
Marketplace,
call Kris: **212.462.3319** or Mark: **212.462.3316**

INTERIORS AND EXTERIORS

MARKETPLACE
INTERIORS

ANTIQUES/ COLLECTIBLES

30% OFF Valentine's Sale
Glassware & China, Ancient Chinese Jade Jewelry (New & Estate), Corporate Gifts.
Somethin' Else 212-924-0006
182 Ninth Ave. (21st & 22nd St.)

CABINETRY

Quality Cabinets & Furniture Mfg.—Design/Build. **(212) 398-9648**

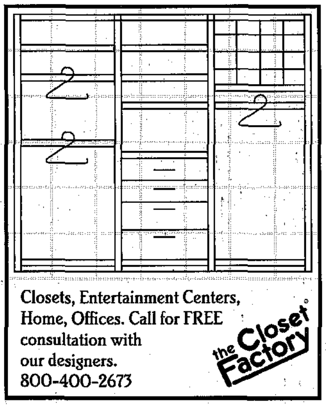
CLEANING SERVICES

Busy? No Problem! Let **Leisure Cleaning** Help! Big Jobs. Wkly. Move In/Out. Corp Accts. Insured. Call: **212-628-6130** & Relax.

CLOSETS

SPACEMASTER CLOSET—Closet And Storage Solutions, Plus Mirrored Doors. Free Estimates. Insured. Refs. **212-382-1533**

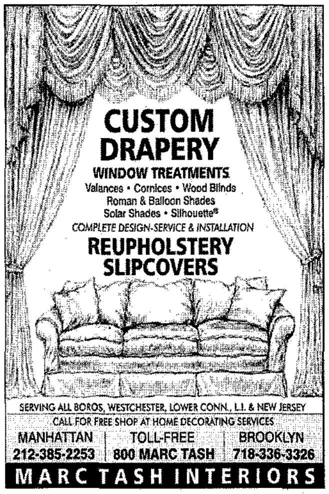
CITY CLOSET CO.—Free estimates... All types of shelving. Space professionals. Affordable pricing. **212-945-4010**



Closets, Entertainment Centers, Home, Offices. Call for FREE consultation with our designers.
800-400-2673

To advertise in
New York Magazine's
Interiors and Exteriors,
call Kristen Cappadona: 212.462.3319
or fax: 212.462.3595

DECORATOR



CUSTOM DRAPERY
WINDOW TREATMENTS
Valances • Cornices • Wood Blinds
Roman & Balloon Shades
Solar Shades • Silhouette®
COMPLETE DESIGN-SERVICE & INSTALLATION
REUPHOLSTERY
SLIPCOVERS

SERVING ALL BOROS, WESTCHESTER, LOWER CONN., L.I. & NEW JERSEY
CALL FOR FREE SHOP AT HOME DECORATING SERVICES

MANHATTAN	TOLL-FREE	BROOKLYN
212-385-2253	800 MARC TASH	718-336-3326

MARC TASH INTERIORS

FLOORS

J. Rappaport Wood Flooring—Installation, refinishing, repairs. Exp/ins. **800-867-8341**

HOME ORGANIZER

Exquisitely Detailed Organization—And Space Planning. Home/Office. **212-463-9991**

GENERAL CONTRACTOR

Winter Special
CARPENTRY • WOODWORK
CABINETS • CLOSETS • TILE
WOOD FLOORS • WALL DIVIDERS
PAINTING • KIT & BATH

Free Est./Ins.
917-991-2090

Small/Big Jobs.
212-749-7171

HOME/BUSINESS IMPROVEMENT

MR. FIX-IT—No job too small. $50+/hr. 2-hr min. Exp. NYC only. **212-288-5362**

INTERIOR DESIGNERS & ARCHITECTS

♦$199 Per Rm - Jonathan Baron, ASID♦
212♦663♦6702 refs♦portfolio NYS Lic.

NO BIG DEAL—Take the terror out of decorating. Talented pro can help you. Lowest rates. **No job too small.** Refs. Special access to **all** wholesale showrooms. As seen on **ABC • CBS • NBC • CNN**
Tri-State Area
Call Steve Lyons: 212-308-5080

USE-WHAT-YOU-HAVE INTERIORS
You Won't Believe the Difference!
Transforming Tri-State Homes Since 1981.
Only $325/Rm • Free Brochure
redecorate.com 212-288-8888

ID Intelligent Design—Spirited, inventive designer will elegantly transform your home to your taste, within budget.
212-260-4310 Online Portfolio
www.idintelligentdesign.com

Former Bloomingdale's Designer—Will beautifully transform your space. Creative. To budget. **Sasha Designs: 212-243-1738**

Rent-A-Decorator®—Budget-oriented pro designs "your" space at "your" pace. Fees from $100/hr. Featured in NY Times & Glamour. Call for reprints: **212-826-1069**

C.S. INTERIORS—Exp'd, affordable decorators. Flat fees. Our discount is your discount. Home/office. Complete renovations. References available. **212-734-2689**

Beautiful & Affordable Design Catherine Campbell Interior Design **212-254-4909 • 156 Fifth Av. • 212-924-0757**

I & H Designs—Your lifestyle & design ideas can become a reality within days. Professional Design Team specializing in styling & more! **646-230-9898**

LIGHTING

Track By Jack 917-74TRACK (87225) Track-lighting specialists. Installation. Sales. Wholesale bulbs. Update old cans with small, efficient, low-voltage halogens.

Residential Lighting Consultant
Low-Voltage Cable Specialist
STUDIO87.com (917) 901-5570

PAINTING & WALLPAPERING

Painting—Faux fin., kit/bath, renov., floor sanding. Ref's/ins/low rates. **212-248-0300**

Sagebrush Painting Co. 212-627-4212—Painting/Plastering, Faux Finishes... Ins.

Artisan Painting—Custom-painted wall finishes (not faux) by artists! **718-871-2321**

T&M Painting—Carpentry, wallpaper, tile, plaster, faux fin. Free est. Ins. **718-278-3372**

Brite-N-Up Painting/Contracting—Home Improv. Spec. Refs/Lic/Ins. **718-827-5888**

WINDOW TREATMENT

LOWEST PRICES—Silhouette, Duette, Verticals, Mini-Blinds, Draperies And All Soft Treatments. **KINGSBORO: 212-243-0722**

****NOBODY BEATS OUR PRICES!****
Silhouettes • Luminettes • Duettes • Minis
Verticals • Solar/All Shades **888-595-7511**

ELITE WINDOW TREATMENTS Verticals, Minis, Silhouettes, Duette and Draperies. **Lowest Prices: 212-807-8674**

Advertise in our
INTERIORS AND EXTERIORS
call Kristen:
212.462.3319
or fax:
212.462.3595

MASSAGE

Beauty & Bodywork—Elegant, Sensual And Discreet. Lisa: 212-396-1141

Hidden Treasure—East Side. "Eighth Wonder" Staff Here. 212-327-0244

ORIENTAL DELIGHT
Outcall Only. Major Credit Cards Accepted. 212-686-2222

Exceptional Massage—By Claudine. Clean/Private. E. 50s. 212-888-3497

Sylvia—Discreet, Quality Service, Exclusively For Refined Gentlemen. 212-888-0611

Extraordinary Touch—Unforgettable! East 20s... 212-685-5614

FUJI 212-207-8959
Japanese Shiatsu/Swedish.

PURE BLISS
Private. Credit Cards.
212-213-2977

Pears—Eclectic excellence, featuring synchronization. 212-505-5151/212-779-9944

RUSSIAN MASSAGE & COLONIC Therapy Dispos. W. 94th: 212-222-4868
E. 51st: 751-2319 Friendly - Natasha/Joe

CLASSY FRENCH MASSEUSE
Studio & Residential. 212-472-1138

DELIGHTFUL TOUCH
Sensual And Satisfying. 212-754-1470

Sensuous Touch—40th St. & 6th Ave. By App't: 212-221-8330

Courtney's Back!—Elegant Bodywork. Highest Quality. Discreet. 212-307-6645

Emily & Linda—Excellent Bodywork. Midtown & Downtown. 212-571-3824

Asian Baywatch Babe—Upscale And Discreet. Jasmin. 212-675-6147

The Incredible Lightness Of Touch—W. Village/Wall St. access. 212-645-4995

A Very Private Candlelight Massage—Lexington/E. 30s. By App't. 212-252-7359

SENSUAL & ELEGANT
"Very Exclusive"
Park Avenue & 60th
Hotel & Residential
Top International Models
212-753-3030

June Salon—Beauty And Health. Call Today! 631-462-2255

NJ Upscale Asian—By Appointment Only. Call: 201-840-1743

Massage In Glendale—Bodywork. Call: 718-366-3799

EAST 80TH STREET
Excellent Bodywork. Call: 212-861-3282

GRAND OPENING Sauna, Reflexology, Swedish, Facial, Bodyscrub, Etc.
East 28th St. CC's Avail. 646-424-0915

Light Ebony Male For Men—Private. Midtown East. 212-686-2316

Touch For Men By Thomas—Relax, efresh. Private, safe. CC okay. 212-689-9030

Nina Blanche—Classy, romantic relaxation. In/out. West 57th. 917-597-0531

Summer—Bodywork by Indian princess. Former model. 76th & Lex. 212-639-1451

NJ's Most Sensuous
Mins from GWB/Linc Tunnel. 201-840-9845

Au Natural, Clearly Canadian—Jamie. Fun And Nice. Call: 212-330-6877

COSTA DEL SOL
World Of Relaxation. 212-593-1605

Lee's Studio 54—Best Swedish And Shiatsu. 212-755-7178

Tropical—Oriental Shiatsu, Swedish. Route 17, Near Ramsey. 201-327-0286

GINZA 212-684-2121
Shiatsu & Swedish.

Excellent Bodyrub—East 58th St. & 2nd Avenue. 718-373-8998 / 201-438-9449

Penn Sta., Nice Locale, Swedish—Till 2am. Studio/hotel/res. Paula: 212-268-2830

Gabriela For Mature Gentlemen—M-F, 12-10pm; Sun, 1-8pm. 212-369-9056

Wall Street/Tribeca—Stress Relief By Nicole. CC's. In/Outcall. 212-267-3980

"Take A Short Trip To Asia"—Best Japanese Massage. In/Out. 212-789-9001

MIGA 212-501-7750
—World-Class Massage. Upper W. Side.

COUPLES ONLY
Long Island, For The Gentleman And His Lady. A Festival Of Living Fantasies. Gentle, Caring. Private Residence. Elegant Surroundings. 516-297-4991

49TH & MADISON
Affordable/relaxing. All CC's. 212-223-3166

Midas Touch—Our Staff Is 24K. 7 Days. In/Outcall. W. 48th St. & 5th. 212-869-2727

Pamela & Brooke - On Summer Break
Private & Luxury. All CC's.
www.bodyheatescorts.com 212-249-2436

Park Ave. & 70th St.—Prof'l Swedish Massage. 212-472-5813

Mature Beauty—Lyndsey. Pampering For Upscale Gentlemen. 212-490-9512

An Elegant Escape—Private. Convenient to Wall St. High-quality service. 212-243-1118

Lilly Of Chelsea—One Of A Kind. Private. Discriminating. 212-807-1822

East 53rd—Shiatsu And Swedish. CC's. By Professional Staff. 212-755-6329

E. 55th - Unforgettable Touch—Upscale. Pvt. By Appointment. 212-317-2284

Velvet Hands—Bodyrub. By Mature Lady. Private. Studio/Res. 212-682-8520

Eastern
Exotic Oriental Ladies
Outcalls Only
212-645-2700
www.asians-escort.com

Oriental Massage—33rd St. 10:30am-9pm. 212-594-4229

Pampering Bodywork By Martha—Midtown. 7 Days. 212-947-8045

Hungarian Rhapsody—Centerfold For Your Pleasure. Pvt Residence. 212-889-3350

Wall St.—Tribeca. New location. Stress relief by Melanie. Pvt. In/out. 212-732-5577

Full Body Rub By Anton—For Men. Midtown West. Discreet. 212-258-3492

TO ADVERTISE IN

ROLE PLAY
AND
MASSAGE

call for information:
212-463-0024

or fax:
212-462-3595

BODY MASSAGE
Long Island. 516-504-1267

SINCERE TOUCH
Upscale. W. 50s. 212-737-0148

Monica—Sweet Lady. Private. By App't Only. Call: 212-980-6691

Body Massage—By Sensual, Mature Lady. 1-646-840-0537

KASA 646-424-1390
Professional Masseuses From Japan.

Body Pampering By Amanda—All CC's. www.bodyheatescorts.com 212-861-5969

Bodywork By Mature Ladies—In private apt. Bayside area. 718-358-3690

Secret Asian—Best Bodyrub. Private. In/Out. For M/W. 212-330-0688

A Park Slope Haven
Enjoy Exquisite Sensuality And Perfect Relaxation. Elaine: 718-832-5399

Male Lifeguard For Men—Sensual, Swedish, Private. Rand: 212-496-8566

www.rubysnyc.com
For The Discerning. 212-688-2589

LUCKY SALON
L.I.E. 63 Rt. 112 Coram 631-696-3628

Grand Opening—1st Time In NY. Relax Awhile. Luxurious. Milana: 212-308-4674

Excellent Relaxing Bodywork—24 Hours, 7 Days. East 89th. 212-987-5795

Glamour Babes—NJ's #1 Relaxation. Minutes from GWB. 201-503-1353

Magic Touch—East 50s. Clean, Private. 7 Days. 212-758-1729

Massage—Swedish/Shiatsu. Body Scrub, Facial. Steam/Shower. 212-661-0777

Queens Dolls 718-416-1476 Middle Village: 11am-6pm. Floral Pk: Mon-Fri, 10am-10pm; Sat/Sun, 11am-6pm. 718-831-9729

Massage & Spa—Shiatsu, Swedish & Steam Bath. 201-945-4077 Best in NJ.

Enchanting Culminations...—Financial District. 212-369-4999

UNFORGETTABLE
(NJ) 201-969-1323 CC's. Best massage! Just across Hudson River. New staff!

Italian Athlete—Swedish Sports Massage W/Table For Men. 212-983-7222

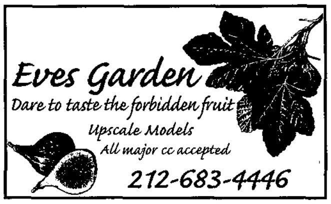
Ukraine—Cross Island Parkway, Exit 34. 11am-8pm. Call: 718-746-2340

LILY SPA
203-748-9155 (Danbury)
203-759-1231 (Waterbury)

Awakened Delight—From Happy Endings. BR/RP. 212-861-5458

BUYING, SELLING, RENTING?
MLX.com and New York Magazine bring you extensive listings of Manhattan residential properties. See the beginning of our classified section and visit our website at **nymag.mlx.com**

ROLE PLAY


Eves Garden
Dare to taste the forbidden fruit
Upscale Models
All major cc accepted
212-683-4446

RUSSIAN MYSTIQUE
Bklyn/NYC. 718-266-5284

Bridgette—Mulatto Playmate/Fitness Model. New In Town. 212-247-0176

CENTERFOLDESCORTS™
.NET
CLOSE TO: HoTeLs
212-888-9689

PASSIONATE PRIVATE NURSE
Personalized & Intimate. 212-354-4391

V.I.P. MODELS
OUTCALLS ONLY
24/7 All Major Credit Cards Accepted
visit real moodels
www.ny-escorts.com
212-725-8700

Mischievous English Stewardess—Upscale. NYC Outcall Only. 212-947-6095

AMERICAN BEAUTIES
since 1990
New York City's Most Private Club.
By Appointment Only.
Credit Cards Welcome.
www.american-beauties.com

Vanessa: French-Brazilian—Sensual, warm, fun-loving. Midtown/pvt. 212-946-2178

ny-exotics.com
NY's LARGEST ADULT INTERNET DIRECTORY

East Side Elegance—Stunning Model/Actress. Midtown. Jacqueline: 212-758-8817

Eat, Drink...
& meet Mary.
212.997.2222
Outcall Only
www.armcandy.com

Juliette—Upscale Danish Model. In/Out. NY & NJ. Call: 201-925-0715

Asian Passion
In Manhattan
In/Out
24/7
646-336-1568

NEW YORK DOLLS
Sensual ladies for upscale gentlemen. Discretion assured. In/outcalls.
212-750-6686
www.ny-dolls.com

Absolutelady.com
Affluent Clientele Only. In/Out.
212-765-1999

Sheri—Beautiful California Role-Play. www.bodyheatescorts.com 212-249-8667

"Explore Quality at it's Best"
Convenient Midtown Location
Kama Sutra
NYC
212-983-0158
www.KamaSutraNYC.com

Intimate Playmates—Fetishes, Discreet. Pvt. 7 Days. 12P-3A. In/Out. 212-239-9640

metroasian.com
Outcall Only
212-222-0300

Russian Ladies In Brooklyn—Private/ Elegant. 718-236-6622

as easy as 1,2,3...
123escort.com
1-800-233-4333
see what happens next...
Credit Cards OK
Outcalls Only

California Gold—Many Specialists. Complete Relaxation. 212-420-1005

www.partyescorts.com
"Models From Around The World Available"
212-532-2323
Visit Our Exclusive Website With Real Models
- All Major Credit Cards • OUT CALLS ONLY
- Available 24hrs/7days

The New SterlingLadies.com—E. Side. 646-424-9058 VIP

Tokyo
24/7
NY's BEST!
(212)
244-4636
In/Out

Victoria—Upscale European Model. For The Privileged Few. 646-638-3214

The Red Room
For the red carpet treatment-quality service for every gentleman.
Meet 5 beautiful ladies...Then choose who you would like to spend time with.
(212) 572-9897

Wall Street Escape—Sensuous bodywork fantasy. Discreet, private. 212-766-9885

Meet Mary—New In NY. Sensual And Caring. Outcalls Only. CCs. 917-339-0024

Intimate Upper East Side Incall—Discreet, Upscale, Inviting. 212-935-9273

We Attract New Clients
By Serving Present Clients
Exceptionally Well.
212-681-2823

Elegant, Mature Relaxation—Private. Call For Appointment: 212-697-5932

Fantasy World—Private Location. 212-545-7659

Jacqueline—Sophisticated. Elegant. 212-371-7182 www.jacquelinesplace.com

Exquisite, Exotic Beauty
Racquel: 212-252-0858
Exceptional Ivory Beauty
Elizabeth: 212-252-0858
Well Traveled, Educated, Refined Ladies.
Expensive, In/Outcall. By App't Only.

Exotic Asian Beauty—Bodywork for upscale, mature gentlemen. Pvt. 212-689-6636

Seductive Governess—Caring And Creative. Mistress Susanne: 212-715-1825

Ebony Centerfold—Role-play & fun. Complete relaxation. No rush. Pvt. 212-420-1005

Diamond Girl~
A man's best friend.
Outcall Only!
(212)997-2222
www.diamondgirl.com

516-457-8043
The Exotic Princess

Cindy And Friends—Role-play. W. Side. In the 40s. 212-591-0076

Mae-ling—Exotic Asian Beauty. Outcall Only. Call: 212-582-1147

SOCIETY
For the upscale gentlemen who demand the very best
WWW.SOCIETYLADIES.COM
212-727-2000

Mistress Jessica—Teacher/Vampire, Boss, Nurse, Aunt. 212-358-3919

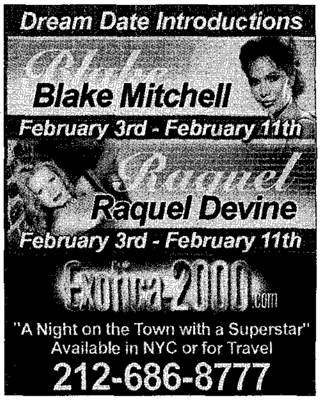
www.corporateaffairs.ws—By Appointment Only. 212-560-9683

We're Models & Actresses

212-302-5538
Upscale, Private Discreet • Incall/Outcall

Matinee Lady, Mature—Also Rubenesque. In/Out. 718-520-0197 / 212-702-0873

NY Pink—Gal Next-Door Type. You'd Never Know! E. Side. Private. 212-251-0003


Dream Date Introductions
Blake Mitchell
February 3rd - February 11th
Raquel Devine
February 3rd - February 11th
Exotica-2000.com
"A Night on the Town with a Superstar"
Available in NYC or for Travel
212-686-8777

Erotic Women/Men—For Phone Fantasy. Toll-Free. Vi/MC/AX. 877-292-6969

Gia—Have a taste of Italy in NYC! Very upscale. Mhtn outcalls only. 212-995-2160

Canadian Model—Sandra. Manahattan/ Outcall Only. 212-744-1423

Tammy—Asian Delight. Incall And Outcall. 212-445-0726

Anything you desire
FleurdeElite.com

Jodi—Bodywork By Australian Beauty. New To The States. 212-639-1449

Giselle—Elegant Shemale Supermodel. Beginners Welcome. 212-758-4473

Top Black Supermodels
V.I.P. INTERNATIONAL SERVICE
Female & Male Models Available
212-564-8844
www.ebonymodels.net

PRETTY NICE
—www.prettyniceny.com 212-352-1515

Pandora's Box—New place. Open 24/7. 7 rms. For fantasy role-play. 212-242-4577

www.BlueLace.com
Most essential for the elite.

TOKYO FOXES
In/Outcall. 212-684-1119

Stephanie Sinclair—Beautiful European Playmate. Midtown. Private. 212-330-7563

Long Island Only—Call Jessica, Monday-Friday, 11am-8pm. 516-695-5153

Czech Model—Sensual & Private. Incall 1pm-11pm; Outcall 24 Hrs. 212-725-7975

JANE'S
Really Friendly People
In A Private, Elegant
Mid-Town Location
212-688-2458
Janesnyc.com

Mistresses Margo & Cristie—Dungeon. Fetishes. In/Out. 212-627-1513

SUBMIT YOURSELF
Role-Play, Cleansing. 212-764-4872

Fantasy Men
New York's Premier Male Models
(212) 388-1500
Safe and discreet. All major credit cards.

Expert Role-Play—We Are The Best! Midtown. Private. 212-682-2328

Torrid Desires—Teacher/Nurse/X-Dress/Role-Play/Fetish By Dorothy. 212-517-3740

Lovely Ebony Private Nurse—A-1 Equipment/Fantasies/Toys. 212-995-8098

Escortcenterfolds.com
212-355-2000

Sophisticated Ladies—Your private wishes understood. 212-935-0716

Have A Dream Date
with A Beautiful
Super Model
LOG ONTO OUR WEBSITE
TO SEE A COMPLETE PORTFOLIO
OF AVAILABLE MODELS
PrivateModel.com/NYC
OR CALL **212-213-0505**

Lea—Lovely Fantasies. Sophisticated, Private And Discreet. 212-829-1243

Uninhibited Private Nursing—Fabulous Equipment. Midtown East. 212-684-1185

POLITE MISTRESSES
Play Out All Your Fetishes & Fantasies.
212-696-4965

Asian
"Oriental Super Models"
Outcall Only
212-463-9400
www.asians-escort.com

PRIVATE ENCOUNTERS
Upscale Models To Relax & Pamper You.
Sensual/Beautiful/Expensive. 212-355-8321

Monique—Exotic Dutch ebony lady. Expert role-play. In/out. CCs. 917-673-7030

Shemale—Swedish Model/Video Film Star For Desires. Barbi. 212-759-6765

Winter Blues—Spend Summer Nights With Me. Outcalls Only. 212-517-9886

www.G-Roses.com
for the privileged few.

Cameron—Superb Service By Private Model (Independent). 212-462-9275

Russian Dream—Relax, Enjoy. In-Call. Brooklyn. 718-645-4334

Beth—Angelic Ballerina. Just Arrived. NYC Outcall Only. 212-947-6095

Glamourbeauties.com
Sheer Opulence
▸212-317-2002

ny-pleasure.com
NY's largest free adult internet directory
to advertise, call (212) 813-1551

Sandra—Absolutely Stunning European Swimsuit Model. 212-639-1449

Ava—Fetish Fantasy. Website Available. By Appointment Only. 718-784-0638

Britt—Sensual and upscale blond beauty. Upper E. Side. Independent. 917-449-1513

Brazilian Bombshell—All Fantasies. Very Private. 917-687-8116

Russian Heat—In/Out. Manhattan/Brooklyn. Upscale/Prompt. 718-621-3883

Charles' Angels
(212) 315-5556
There is a certain Excellence Money CAN Buy
Perfection Matters.
Exquisite Female & Male Models
1-800-266-0086 www.charlesangelsnyc.com

To advertise in
New York Magazine's Roleplay,
call for information: 212.463.0024

ASSORTMENTS

Field's Dating 212-391-2233—Rm 1600, 517 Madison Av, NYC 10017 (ent 42 St.)

RoseWorldWide.com—Asian/Latin/Euro ladies/profl men. Party 2/10. 986-8590

Love Letter Writing—Sending messages of courtship, love, devotion & contrition. Hand delivery/costume avail. 212-879-2118

Meaningful Connections—For Busy Professionals. E. 57th/Mad. 212-877-5151

The Travel Channel presents
The World's Hottest Getaways for Singles
featuring Club Getaway
Wed Feb 7th at 10pm. Check local listings.
club getaway.com · 1 800-6 Getaway

Gay Professionals—Meet on Perfect Partners. Free Call 212-987-6400

The Right Stuff
For graduates and faculty of the Ivies,
Seven Sisters, MIT, Stanford, U of Chicago
and a few others! Over 3,800 members.
00-988-5288 www.rightstuffdating.com

ewish Singles, 25-40—LIVE JAZZ BRUNCH. **Sun, 2/11**, 12:15pm, Garage Rest., 99 7th Ave S. $32pp. RSVP by 2/8: NY Vanguard/Hadassah: 212-751-7050 x240

he Singles Network—Intros for prof'ls. Westchester & CT. Est 1983. 914-946-1801

Isn't it time?

Don't be alone this Valentine's day!
Let's help you to find that perfect partner.
We can introduce Beautiful, Intelligent, professional, cultured, sweet ... JAPANESE LADIES who are looking for the right person to share their life with.
Wall Street NY Office **212-635-0262**

Discerning Jewish Professionals—Fine Art of Matchmaking. Raizy 212-877-5167

Upscale & Affluent Ages 29-52
TAVERN ON THE GREEN
CENTRAL PARK WEST AND 67TH ST.
SATURDAY, FEB 10 at 7:30pm.
$20 • DJ & Dancing • 600+ Expected.
718-279-8596 www.docsparties.com
Photos of Tavern on our Website
METROPOLITAN HOTEL • SAT FEB 17
569 LEXINGTON AVE • Presidents Weekend

Classical Music Lovers' Exchange™
For unattached music lovers. Nationwide.
1-888-408-CMLE www.cmle.com

Single Book Lovers—Gets unattached readers acquainted. Bx 117, Gradyville, PA 19039 www.singlebooklovers.com 800-773-3437

Int'l Match NY—Meet attractive Chinese, Japanese, Korean women. 212-787-6579

Over 2 million members
kiss.com™
The Picture Personals®
FREE * Browse, Search & Post Ads * FREE

Love is in the Air

And Our Special
STRICTLY PERSONALS RATE
makes love easier to find during our
month long Valentine's celebration.
You will save on your Personal
starting with our February 5
issue and ending with
our March 5 issue

call
212-463-0024

fax
212-462-3595

Bonus: Place a 7-line ad & you'll be our guest at the Valentine's Day Party!

LIFE EXISTS AFTER FORTY™
Pre-Valentines Party
Friday, Feb. 9th, 6:30pm
JT's On Park Park Ave @ 33rd St.
Trio, Great Dance Floor,
Hors d'Oeuvres, $20.
212-779-0642
Visit Our Website: www.leaf-intl.com

ARA - Meet educated Asian, Russian/European ladies. Party 2/17. 253-1971

Pretty Czech Women—Devoted to you. 212-691-5652 / www.eastern-europe-women.com

A+ Rating! Int'l Singles Russian, Jewish and European ladies in NY. 212-736-6870

Fall In Love
Call to hear 100s of voice personal ads for free!
Cust Service 987-7001
FREE CALL
212-987-7000
THE RELATIONSHIP LINE™

Crossroads—The Gracious Way To Meet Quality Single People. Praised By The NY Times. Info: cxrds@aol.com or 212-972-3594

JUDY THE DATING EXPERT
• Seen/Heard On TV & Radio •
Call: 212-924-4440
"New York's Most Ethical Matchmaker."

Art Lovers Exchange—THE way lovers of the arts get acquainted! Est. 1985. Free info: 800-342-5250 or www.alxdating.com

To advertise in
New York Magazine's Assortments,
call for information: 212.463.0024

STRICTLY PERSONALS

New York's Premier Matchmaker

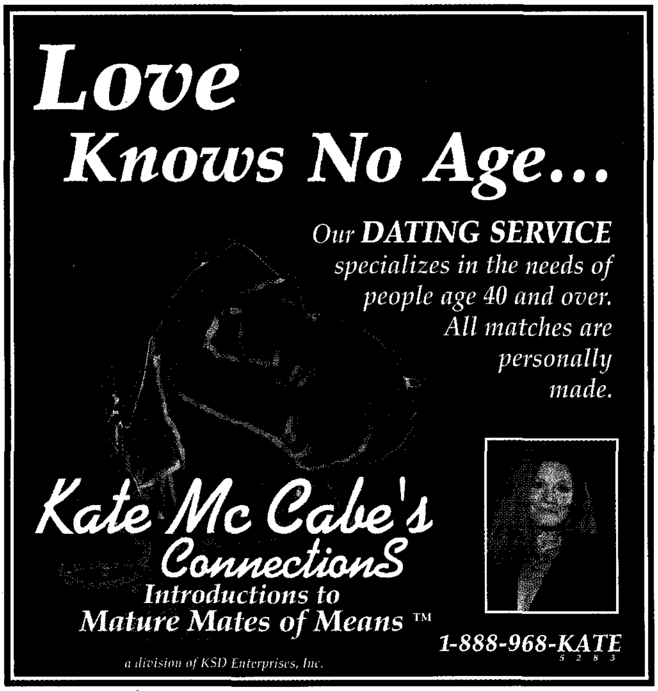
• NOW ALSO ON LONG ISLAND •

As featured in NY Times, Crain's NY Business, CNN, CBS, CNBC, ABC, FOX News, BBC, "London" Independent and Cosmopolitan

Are you someone special who isn't meeting that special someone? Don't be discouraged. If you are successful, sincere, emotionally mature and ready for a permanent relationship, please consult with me. In the most confidential, personal way, I will introduce you to the someone special you've been looking for. The traditional ways of meeting someone are gone. Today, quality people prefer to meet through introductions. My clients are extremely attractive, educated, accomplished people. In the most dignified manner, allow me to introduce you to each other. I make meaningful introductions that can lead to long-lasting relationships.

Denise Winston

By appointment only 212-935-9350 NY
310-276-0072 BEVERLY HILLS



Love Knows No Age...

Our DATING SERVICE specializes in the needs of people age 40 and over. All matches are personally made.

Kate Mc Cabe's ConnectionS

Introductions to Mature Mates of Means ™

1-888-968-KATE
5 2 8 3

a division of KSD Enterprises, Inc.

New and Improved!

HEAR THE VOICE BEHIND THE AD

CALL 1-900-443-1500

$1.95 EACH MINUTE. TOUCH-TONE PHONE ONLY.
THIS SERVICE IS FOR ADULTS 18 YEARS OR OLDER.

You can now call ☎ as well as write ✉ Strictly Personals advertisers. Look for ads with ☎ to hear a message personally recorded by the advertiser and leave a private message of your own. Advertisers' messages in this issue are accessible for 4 weeks beyond issue's cover date.

PROGRAM SPONSORED BY NEW YORK MAGAZINE AND NEWS AMERICA ON CALL, 1211 6th Ave., New York, NY 10036. (212) 782-8050

Beautiful Brunette—44, slender, with a sense of humor and adventure, confident, intelligent and spiritual, seeks sophisticated co-conspirator. Children okay. 7022 ✉☎ NYMs44@aol.com

Loving, Beautiful, Sexy, Faithful—Latina woman, 41, seeks old-fashioned gentleman for serious relationship. Note/photo. POB 540901, Flushing NY 11354

Rather Give Than Receive—This 52-year-old Jewish male, 6'1", divorced, in good shape, looking to crown his princess. Me: entrepreneur, both practical and fun-loving; enjoys athletics, the stock market, dancing, theater, travel, and mostly engaging conversation. Looking for a union that is 50/50. What do I need from you? A Jewish, 40-55-year-old woman who is slim, elegant, classy, sexy, and mostly compassionate and sensitive. You must be educated, financially secure and emotionally stable. Older kids okay. No cats (I'm allergic). Note and photo. 7060✉☎

Sincere, Sensuous, Beautiful Lady Doc—37-year-old, 5'8" (Jewish), honey-colored eyes, radiant smile, innately happy personality, extremely altruistic, would like to meet 35-50-year-old, highly intelligent, stable, good-hearted, good-looking, confident gentleman for sincere relationship. Photo greatly appreciated. E-mail: panache0314@aol.com or 7075 ✉☎

Beautiful, Classy, Slim—Laughter-loving, witty, well-educated Jewish female, 5'6", 123, with captivating smile, shapely legs and an upscale lifestyle, would like to meet her counterpart. He should be highly successful (with his own thriving international business), well-traveled, confident but not cocky, sophisticated, articulate, kind, cultured and Jewish, 40-55. He enjoys skiing in Colorado or Utah, vacationing in Paris, attending the Met (opera, that is), and dining at places like Nobu and Le Bernardin. 7034 ✉☎

Come Laugh With Me!—Happy, sane, youthful 60ish man, 5'10"/155, in excellent health (I work out daily), nonsmoking, highly successful, unencumbered NYC CEO. Seeks committed, exclusive relationship with bright, life-enjoying, attractive, financially secure, independent woman, 30-50. I am affectionate and multifaceted - a PhD who enjoys performing arts and travel. I play piano and write, and enjoy sharing thoughts and feelings. No replies without photo, please. POB 6301, NY, NY 10022-6301

Handsome, Athletic—Christian professional, 40s, great sense of humor but sensitive and sincere, looking for pretty sweetheart, 32-40, for soul mate, marriage, family. Photo a must. 7049 ✉

Attractive Asian-American—Humble woman, well-educated, witty, professional, 38, 5'4", slim, athletic, seeks kind, fit, professional, 36-45 man to share love, movies, sports. Photo/e-mail: hyz62@yahoo.com. 7065 ✉

6'3", Slim, Well-Educated Male—Fun-loving, sense of humor, adventurous, 56, single, no children, seeks female, 30-45, for friendship, love, commitment. No games. Photo/note will get reply. 7071 ✉

Handsome Judge, Jewish—Athletic, artistic and cultured, seeks pretty, slim professional, 38-48, with similar qualities and interests, for serious relationship. 7033✉☎

Lady, 51, Professional—5'2"/134, in excellent shape, born in Prague, lives 18 miles west of Manhattan, is looking for an interesting man, weekends, trips, etc. 7023 ✉

Nice Guy Seeking Valentine—I am 39, 5'11", handsome, funny and romantic. If you are the right woman for me, I will cherish you forever. Write to me and capture my heart! 7043 ✉

Pretty, Feminine Gay Woman—Seeking same for relationship. I am a successful professional. Please be feminine, well-educated, articulate, cultured, 33-45, and send/e-mail note and photo. 7042 ✉ HRT17@aol.com

Forget Your Pradas—Undo your skin. What's important lies within. American mind with Italian heart. Divorced, white, Catholic male, 48, 6'. PhD with trim goatee, both boxers, nice shoes, says grace. I am fit and I work out. My ideals are intact. I am a tranquil, optimistic and mindful person who is responsible, monogamous and sharing. Comfortable in Jeep or sail, I like traveling to unusual places. I love NY, the theater and all kinds of music with classical preferred. I'm seeking a trustworthy, loving, fit, mindful, emotionally available, single professional female. I am more comfortable with someone who has not been married. I need a single, down-to-earth gal with a great smile to spark with me under the Tuscan moon. Sparking may lead to marriage and kids. Please be omnivorous. Note and photo important. 7059 ✉☎

Genuine, Latin, Vibrant, Desirable—Jewish lady, young 51, 5'7", warm heart, intelligent, accomplished professional, seeks sincere, ethical counterpart, over 5'10", up to 58. Photo/note. 7035 ✉☎

Do You Listen To Howard?—Pretty, professional Italian woman, 34, slim, curvy and tall, with big green eyes, fan of Ben Folds Five, the Mets and Mortons - looking for a smart, funny and easygoing man of substance for long-lasting future. 7026✉

Life Is Good—But someone is missing. Attractive, vibrant, fun-loving, romantic, petite, European-born professional woman seeks special man, nonsmoking, 55-65, with heart and soul, to share in a journey of exploring what life has yet to offer Sense of humor and love of animals are top priorities. 7047 ✉☎

I Don't Look Like Paul Newman—But I'm not short, fat and ugly. I don't have Bill Gates' wealth, but I'm not living on Social Security. Despite my modesty, I'm a pretty good lawyer and I like my work If you are a slender Jewish woman living in Westchester or Manhattan, who was born when FDR was president, I'm eagerly waiting to hear from you. 7027 ✉☎

Sweet, Witty, Charming, Cute—Jewish male, dentist, 40, 5'8", blond with green eyes, looking for attractive pretty Jewish female, 26-36. Photo a must; will exchange. 7066 ✉

Japanese Lady Wanted—For summer romance. Artistic and romantic, 45-year old medical doctor, tall, slim, with healthy lifestyle, seeks very special, cultured and sophisticated lady to get started on a summer love which hopefully will last much longer! E-mail: jmarklev@aol.com 7063 ✉

Strictly Personals is a weekly feature. **Cost is $37.00 per line,** two line minimum. Approximately 36 characters equal 1 line. Limited abbreviations. Add $35.00 for NYM Box Numbers. Leave 12 spaces at the end of your ad for box number. Check or credit card information must accompany ad order (no cash or money orders accepted). First-page placements are available for a production cost of $50.00. **Mail responses are forwarded continuously for six weeks and phone response line is open for 4 weeks after issue date** (phone service is not automatic and must be requested by the advertiser). To place an ad with credit card (VI, MC, AMEX), call 212-463-0024, fax 212-462-3595 or send personal check or credit card information with advertisement to: **Strictly Personals, New York Magazine, 249 W. 17th St., 4th Floor, New York, NY 10011. Advertisers must include home address and daytime phone.** All ads accepted at the discretion of the publisher. **New York Magazine is not responsible for printing errors and omissions.** Unless Publisher is notified in writing, by placing an ad in New York Magazine and purchasing a NYM Box Number, the advertiser agrees that New York Magazine can act on your behalf to discard advertising circulars.

SEND

A WRITTEN RESPONSE
Here's How:

STRICTLY PERSONALS
New York Magazine, Box # ______
P.O. Box 4600
New York, New York 10163-4600

Attractive, Intelligent, Charismatic—30 year-old woman, 5'7", with brunette hair and hazel eyes, seeks her match in a tall, handsome professional man, with a good sense of humor, in his 30s. I'm creative, love people, travel, music, working out, and hope to share friendship, fun and dreams with the right person. Photo/note/phone appreciated. 7077 ✉☎

Asian, Petite, Classy—Charming professional lady, 43, seeks successful, considerate gentleman, 45 and above, for friends. Recent photo/note. 7058 ✉

North Shore LI—Single, white, Jewish professional female - pretty, slim, shapely, auburn/brown, intelligent, educated, financially secure, country club; two grown children, young-looking 50, varied interests, nonsmoking. Seeking single white professional male or businessman, 46-61, attractive, fit, fairly financially secure, humorous, talkative, fun, unencumbered, healthy, nonsmoking, no drugs - for long-term relationship. Phone/photo/bio. 7052✉

Premium Blend—Attractive, affluent male, 35, 5'10", never married, Ivy-educated, cultured, worldly, romantic, seeks pretty, educated, affectionate female, 26-34, who seeks committed relationship. 7056 ✉☎

Affectionate, Supportive, Sincere Male—PhD, 64, seeks educated, artistic lady. Travel, arts, fun. Photo/note. 7053 ✉

Once-In-A-Lifetime Chance—All you need is just one glance. Gorgeous, green-eyed blond, 30-something menschette - looking for the real thing. No small kids/cats, please. 7029 ✉☎

It's Just Lunch! First date specialists for busy professionals. It's fun, easy and relaxed.

IT'S *just* LUNCH!®
life, love & dessert.®

We have a date for you!

Director:	Director:	Director:	Director:	Director:	Director:
Cortney Armstrong	Meredith Finegold	Mark Polakowski	Desiree Checki	Robyn Meierowitz	Nancy Kirsch

New York 212.750.8899 Long Island 516.931.9339
New Jersey 201.363.9594
The Dating Service for Busy Professionals in 28 Locations

New York Magazine Strictly Personals
invites you to our fabulous
Valentine's Day Party
Wednesday, Feb. 14th, 5:30pm-Midnight
at the world famous
COPACABANA
617 W 57th St (Great parking & lots of cabs)

Admission gets you a 30% discount on a Strictly Personals ad, a delicious buffet dinner, lots of dancing, romancing, and FUN!

Tickets are $25 in advance/
$30 at the door
For advance tickets please send check or money order to:

New York Magazine Party
249 W 17th St
NY, NY 10011

Checks must be received **no later than Feb 10th.** Tickets will be mailed to you and a list will be at the door.

For Information, call: 212-462-3371

Place an ad of 7 lines or more and receive a complimentary Valentine's Day Party ticket. Offer good thru the issue dated 2/19/01, on sale 2/12/01

Tall, Toned, Beautiful—Blue-eyed Scandinavian blond, svelte in jeans. 40-something. Striking, personable, easygoing - with long legs, ready smile, gentle sensuality. Elegant, successful, fun-loving. Confirmed New Yorker with European sensibility, honest, offbeat humor. Independent, international, friendly, engaging. Unwinds with sailing, hiking (Normandy, Ireland, Norway), music (Van Morrison, Mozart, Clapton), Off-Broadway. Likes art, Hong Kong, St. Barts, running - especially afterwards. Looking for long-lasting relationship with educated, attractive, in-shape, professional man, 5'10" plus, 46-58. Irreverent humor counts for a lot. norsk@mymailstation.com 7068 ✉☎

Successful, Attractive Jewish Doctor—41, seeks a special female, 27-37, for relationship. Please be kind, attractive and loving. Photo a must. Race unimportant. 7045 ✉

Help Me Enjoy The View—From the 17th floor. Jewish, late 30s, tall, athletic, witty, romantic, down-to-earth, successful guy - enjoys concerts, theater, movies, shopping, travel and sporting events. Seeks single white female, 27-39, with similar interests and traits, for long-term relationship. Photo/note. SJM38UpperESideaol.com 7061 ✉☎

Wants To Be Someone's Sweetie—29, sexy, beautiful and intelligent, with long, wavy blond hair, thin and in-shape. Seeks intelligent, kind and ambitious best friend for forever romance. Must be Jewish male, 30-39. 7074 ✉☎

Tall, Handsome Attorney—6'4", slim, blond, blue, 52, very athletic, Jewish, very successful, no baggage, seeks marriage and children with intelligent, pretty, slim female, 33-39, with a sense of humor - animal lover a plus. No photo no response - will reciprocate. 7025 ✉

WANT TO GET MORE OUT OF NEW YORK AND MEET NEW PEOPLE?

"My second activity, a salsa dancing lesson at a TriBeCa studio, was great."
– Time Out New York

Su
M
T
W
Th
1 Kayaking 1:00 pm Cigar Bar & Dinner 7:00 pm Book Club Discussion 8:00 pm
2 Fujiyama Mama Dinner 8:00 pm
3 Spanish Wine Tasting 7:00 pm
4 Fencing Class 7:00 pm
5 Group Board Games 8:00 pm
6 Swing 8:30 p
8 Gospel Brunch 11:00 am Softball Game 2:00 pm Film & Discussion 5:00 pm
9 Indoor Rock Climbing 7:00 pm
10 Philharmonic in the Park 6:30 pm Yoga Class 8:00 pm
11 Chinese Banquet 7:00 pm
12 Cooking Class 7:30 pm
13 Blue 8:00 Bowli 9:00
16
17 Drawing Class 7:00 pm Korean BBQ
18 Laser Tag and Video Games 9:00 pm
19 Tarot Card Workshop 7:30 pm Poker Night 8:30 pm
20 Ski 6:30

Social Circles is New York's first activity and social club. Every month we plan over 50 activities for our 1300+ members. Get the most out of NY by doing new things with other busy professionals.

www.socialcircles.com

WE PLAN, YOU PLAY.

social circles®

Suite 1416 • New York, NY 10010 • 212.505.9985

WIN A HEDONISM RESORTS VACATION

Be wicked for a week. Stay up past your bedtime. Go skinny dipping. Indulge yourself. Or someone else. Anything goes at Hedonism II and III.

Place a Strictly Personals ad in 2/12, 2/19, 2/26, or 3/5 issue of NEW YORK Magazine, and you could win a great resort package! Winner will be contacted by telephone.

HEDONISM℠
RESORTS
www.superclubs.com

For rules, write to: Hedonism Sweepstakes, c/o Strictly Personals,
NEW YORK Magazine, 249 West 17th St., NY, NY 10011.
PRIMEDIA employees and their families are not eligible.

Pet-I-Care's Guardian Angels.....
.....What Adopting Is All About

Louie
Sally-Jo

PET-I-CARE
ADOPTION PROGRAM

N.Y. Pet-I-Care, Inc. is a charitable organization pursuant to section 501 (c) (3) of the Internal Revenue Service Code. All Donations are tax deductible as permitted by law.
For information contact Marilyn Teres
NYPetiCare@aol.com

Single Man, 42—Successful business owner, attractive, very fit, enjoys fine dining, movies and sports. Seeks very attractive woman, 28-35, with good sense of humor, for casual or long-term relationship. 7037 ✉☎

Affluent, Adorable MD—White male, 38, tall, fit, classy. Seeks female, 28-45. Photo essential. 7051 ✉

Unforgettable—Jewish, intelligent, professional, classy, former model, widow, seeks white male, financially secure, 60 plus. Photo/note/phone, please. 7021✉

Mel Gibson...I'm Not—Sensitive Aquarian, 47, seeks gentle female who knows what men want. Photo. 7057✉☎

West Of Hudson—Mid 50s, near 5'9", described as "good-looking Renaissance man". Successful at the law, writing, poetry. I am caring and loyal, but cynical upon exiting a long-term marriage. I seek a sweet, adorable, bright, fit, petite woman in her 40s-early 50s, who can restore my faith in love and fuel my creative urges. I prefer the woods to the hustle of the city, and the Mets to The Met, but for a real hug (well, and maybe a kiss, too!), I'd sit through the Ring Cycle. Hand note and photo, please. 7030 ✉

Architect-Inventor—Single, 6', opera lover, condominium/Paris. Seeks bilingual lady: English/French, smart, generous forms. Please, photo. 7048 ✉

Seeking Lovely Woman—Hi! Fun, fit, attractive, white Jewish male, 32, great sense of humor, seeks woman, 28-38, for a one-to-one romantic relationship. Race/weight open. Animal lover a plus. 7046✉☎

Slim And Attractive Asian Lady—30, 5'2", seeks gentle, mature, 30s-40s professional. Note/photo/phone. 7032 ✉

Adorable Blond—Youthful, trim, artsy NJ college administrator, 48, who loves golf, beaches, theater and antiquing, seeks successful, witty, open-hearted soul mate for culture, leisurely vacations and candlelight companionship. 7040 ✉☎

Beautiful Chinese—Seeks 30s-40s, extremely successful, honest, handsome, fun-loving gentleman, sense of humor, for serious relationship. Photo a must. 7041✉

Seriously Searching In North Jersey—Attractive, 52, white female looking for long-term committed relationship. Interests: movies, dining, the stock market. Looking for great guy, from 50 to 65, with sense of humor. 7054 ✉☎

Striking, Blue-Eyed Blond—Tall, slender, fit, divorced business owner with many diverse interests, still a head-turner at 47. Seeking man of substance who is affectionate, focused, unpretentious, honest, spiritually evolved and fun - for committed relationship. Photo appreciated. E-mail option: nymg@laksmi.cc 7072✉☎

Authentic Lady Of Style And Culture—Who is 45, physically and emotionally attractive, with strong values, seeks like-minded soul mate. You are a sincere, kind man, 48-60, with a keen sense of humor, who enjoys companionship, great food, laughter, hugs, music, dancing, travel... Baggage is okay if it fits in an overhead bin. Photo, please. 7064 ✉

Nice Smile—31, single, petite, attractive female, nonsmoker, professional, Catholic, financially stable, with varied interests. Seeking commitment-minded single male with similar qualities for best friend/mate. Yankee fan a plus. Descriptive note, please. 7044 ✉

Pretty Lady Engineer—From NJ, works in NYC, 42, slim, curvy figure, 5'6", long red hair, sincere, classy, seeks Jewish professional male over 40, for a lasting relationship. 7067 ✉☎

Gay Professional Woman—55, seeks same, 45 plus, sharing, lively, lovely. 7073 ✉☎

I'm Looking For A Jewish Princess—Beautiful, intelligent, with a great personality, who loves being female (age about 40, give or take). I'm a Jewish prince, a physician, psychiatrist and Renaissance man who loves NY. Note/phone/photo. 7039✉

Statuesque Blond—5'10", 44, native DC/VA, Episcopalian, seeks single, self-assured man, 40 plus. Enjoy history, travel, dry wit, great food, city and country life. Note/phone. 7031 ✉

Slim, NYC, Graceful Dancer—Private school-educated, loyal confidant, seeks indulging male to corral adventurous spirit, 40 plus, with Mediterranean vistas and warm rhythms. Photo. 7028 ✉

Great Guy Seeking Great Woman—45, handsome, adventurous, educated, athletic, fun-loving, caring professional in search of a loving woman, 30-45, with similar qualities. 7038 ✉☎

To advertise in *New York Magazine*'s
Marketplace, call
Kris: 212-462-3319 or
Mark:212-462-3316

.com directory

.accessories

www.BeeTrendy.com
Need a special gift for a teenager? Hottest teen trends!

.art

www.imagereproductions.com
oil on canvas paintings reproduced from photos/images

www.artelatina.com
Original works in all media

www.michaelperez-artist.com
NEW WEBSITE! New Paintings! Pop Art by Michael Perez.

.automobiles

www.bkcars.com
250+ SUBARUS New/Used-30-Day MoneyBack Guarantee.

.cards

www.cardSupply.com
Invitations • Announcements • Note Cards

.chiropratic

www.chiropracticanswers.com
Answers to some of life's more painful questions.

For advertising information, call Kristen Cappadona at: 212-462-3319

.com directory

Continued from previous page.

.coffee

www.empirecoffeetea.com
Gourmet Coffee & Tea • Gift Baskets • Since 1908

.concierge

www.greenherron.com
Everything you need to plan meetings, events, travel...

.dating

www.FitnessDate.com
Matchmaking for people who are into Health & Fitness

Kiss.com
The Picture Personals

www.SingleNetwork.com
Meet Busy Prof'ls Quickly, Easily & With Great Success!

RealSparks.com
"Best new site, where NY's most successful meet."

www.goodgenes.com
An Institution of Higher Pairing!

www.perfectromance.com
Meet Single Men And Women And See Photos

.gifts

preciousgiftbaskets.com
"Gifts of Elegant Distinction"

www.kBella.com
Pearl thong for Valentine's Day! k Bella Scottsdale, AZ

www.prosperityfountain.com
Indoor Water Fountains, Accessories, Books & Classes

www.ortopedi.org
Increase Your Height, Permanently. Since 1970s.

.hair loss

www.womanhairloss.com
Effective treatments to regrow your own healthy hair.

www.menhairloss.com
Medical information about effective treatments.

www.physicianshairgrowth.com
Grow It Back! FREE Medical Consultation.

.hair removal

www.americandermatologyctr.com
Hair Removal, Botox, Lasers, Peels, CoolTouch, etc.

.health & beauty

www.ihateglasses.com
TIRED OF YOUR GLASSES?

www.ChelseaEye.com
The LASIK and Cosmetic Surgery Specialists
FREE LASIK SEMINARS

www.cureveins.com
Park Ave. Vein Center. Non-stripping Rx of veins.

.home

www.LoveMyBath.com
Luxury Bath Fixtures & Faucets

www.redecorate.com
Use-What-You-Have Interiors • Only $325/Rm.

www.nobigdealdecorating.com
Steve Lyons - NY's Most Popular Budget Decorator!

www.mcmaid.com
"Manhattan's Exclusive Apt-Cleaning Service."

.jewelry

www.gemspast.com
One-Of-A-Kind Antique, Estate & Fine New Jewelry

www.jeweler.com
Your Online Outlet Jeweler

.kids

www.thecampconnection.com
FREE Advisory Service: Sleepaway Camps • Teen Tours

www.scarsdalechildsplay.com
The Toy Store For Very Lucky Kids!

.laser vision correction

www.brilliantvision.com
Eye-laser pioneers and academic experts of NY

.moving & storage

www.BidYourMove.com
Now You Can Bid Your Move Online!

.music

www.colonymusic.com
World's largest karaoke/sheet music dealer for 50 yrs.

.parenting

www.WorldParenting.com
Be A Good Parent • Make A Better World

.pets

www.paintedpetportraits.com
Original Paintings Of Your Pet
By Well-Known Portraitist Ellen Silverberg

.plastic surgery

www.cjplasticsurgery.com
Central Jersey Plastic Surgery

www.parkplazaplsurg.com
COSMETIC SURGERY FOR MEN & WOMEN

www.LipoWorks.com
The Liposuction Experts, Board-Certified.

www.drgrossman.com
www.theplasticsurgeon.org
The Best Plastic Surgery Under The Sun

www.psurgery.com
New York's Specialty Breast Center

www.SafeChange.com
Safe, affordable plastic surgery.
Apply & ask questions in the privacy of your home.

.real estate

www.MLX.com
Find or list an apartment with MLX.com

.shopping

www.discountseveryday.com
Online Shopping Mall • Dozens of Fine Stores!

.singles

www.nycsingles.com
The Premier Party Hotline For Upscale Singles

.sportsbook

www.paybackcasino.com
Online Gambling & Sportsbook - Fun Or For Real!

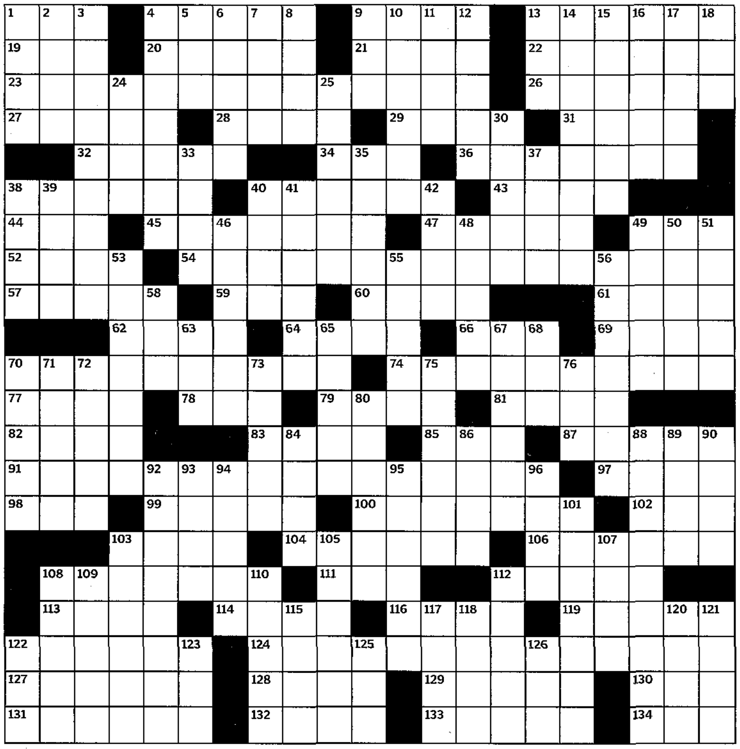
VALENTINE GIFTS

Precious
gifts & baskets
"Gifts of Elegant Distinction"
Visit us at
preciousgiftbaskets.com
888-249-GIFT
AMERICAN EXPRESS VISA MasterCard DISCOVER
Corporate Accounts Available

For advertising information, call Kristen Cappadona at: 212-462-3319

'Animal Infirmary II'

'Cue' Crossword by Maura B. Jacobson



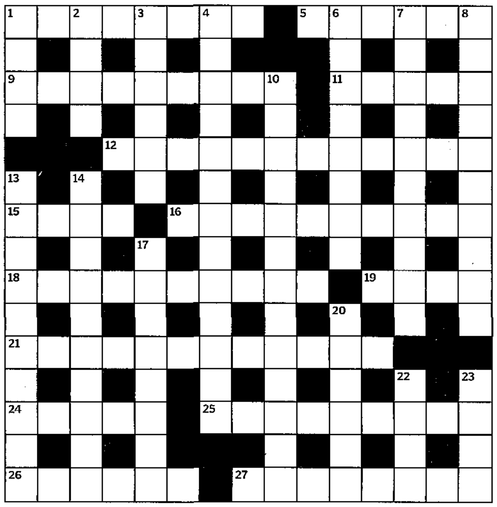
ACROSS

1 G.P.'s, e.g.
4 Facing the pitcher
9 Opposite of don
13 Kidney-shaped nut
19 Take in calories
20 Join forces
21 Irish Rose's love, in a 1922 play
22 Head Hun
23 Fish's medical care?
26 Pertaining to speech sounds
27 Give permission
28 Test-drive car
29 Paddy product
31 Resort near Venice
32 Waikiki feasts
34 Arafat's org.
36 Rabbit's problem?
38 Cringes
40 Allotting evenly, with "out"
43 Gangdom guns
44 "The —— Daba Honeymoon"
45 Undergoes drug rehab
47 Many: prefix
49 Palindromic Biblical name
52 Parliament member
54 Showy bird's affliction?
57 Smelly
59 Skip town
60 Austrian river
61 Dinghy
62 Christmas paste-on
64 —— colada
66 That: Sp.
69 End of an old Chrysler car name
70 Equine complaint?
74 Duck in the psycho ward?
77 Kind of code
78 Unit of work, in physics
79 Property claim
81 Indic language
82 High-schooler
83 Prayer response
85 Before angle or cycle
87 Drip-dry fabric
91 Deer's ailment?
97 Mozart's "—— Kleine Nachtmusik"
98 Ten make a first down: abbr.
99 Oklahoma Indians
100 Sharpened
102 Libra-Scorpio mo.
103 Substandard contraction
104 Crockery fragments
106 See 58-Down
108 Swine's malady?
111 Sight site
112 Sophocles' initial
113 "—— Get It for You Wholesale"
114 Connery of Bond fame
116 Openhanded blow
119 "Robinson Crusoe" author
122 Japanese dogs of the spitz family
124 Talking bird's surgery?
127 Become more lenient
128 Ring out
129 Desilu surname
130 Letter preceding 112-Across
131 Amorous meetings
132 Legendary mountain of Thessaly
133 Dull photograph finish
134 Feminine suffix

DOWN

1 Southwestern plateau
2 Arlene of the screen
3 Horse's skin defect?
4 Where Arctic birds are examined?
5 One of Turner's networks
6 Aviary residents
7 Suit to ——
8 Coach's group
9 Beaver's construction
10 Titania's mate
11 Ended, French style
12 Go get
13 Gown's go-with
14 Good at sports
15 Silent sufferers
16 Siva believer
17 George or T.S.
18 G.I. Jane
24 Rakish fellow
25 Leaders on the pop chart
30 Meritorious Boy Scout
33 Secondhand
35 Lend an ear
37 Pro —— (proportionately)
38 Elephant's child
39 English horn's kin
40 N.Y.C. museum acronym
41 Free from obligation
42 F.B.I. guy
46 Bank employee
48 Unexpected win
49 "Oh, I am —— and a captain bold": G. & S.
50 Rink item
51 Defunct New York hotel
53 Far off
55 Nonsensical
56 Murky
58 Capital of Iowa, with 106-Across
63 Bedazzle
65 Bit of land
67 React to strong light
68 Your and my
70 Regis's former partner
71 Mountain nymph
72 Villains' expressions
73 Open-mouthed
75 Disengaged shoelaces
76 Shakespearean fuss
80 To a certain extent
84 Hit's alternative
86 Decays
88 Big cat emergency?
89 Thrice minus twice
90 Clears after taxes
92 Profoundly moving
93 —— time (never)
94 Floating flower
95 Beat grain out of husks
96 Tractor-trailer, informally
101 Canine malaise?
103 Ancient May birthstones
105 Would-be redheads' dyes
107 "—— a man with seven wives"
108 Cheapskate
109 In a frigid manner
110 Musical speed
112 Splurged
115 Seamen's yeses
117 Rich soil
118 Guam port
120 Crowd sounds at fireworks displays
121 Baseball's Slaughter
122 Columnist Buchwald
123 City-map abbrs.
125 Between pie and mode
126 Double-crosser

The 'Guardian' Crossword Set by Bunthorne



ACROSS

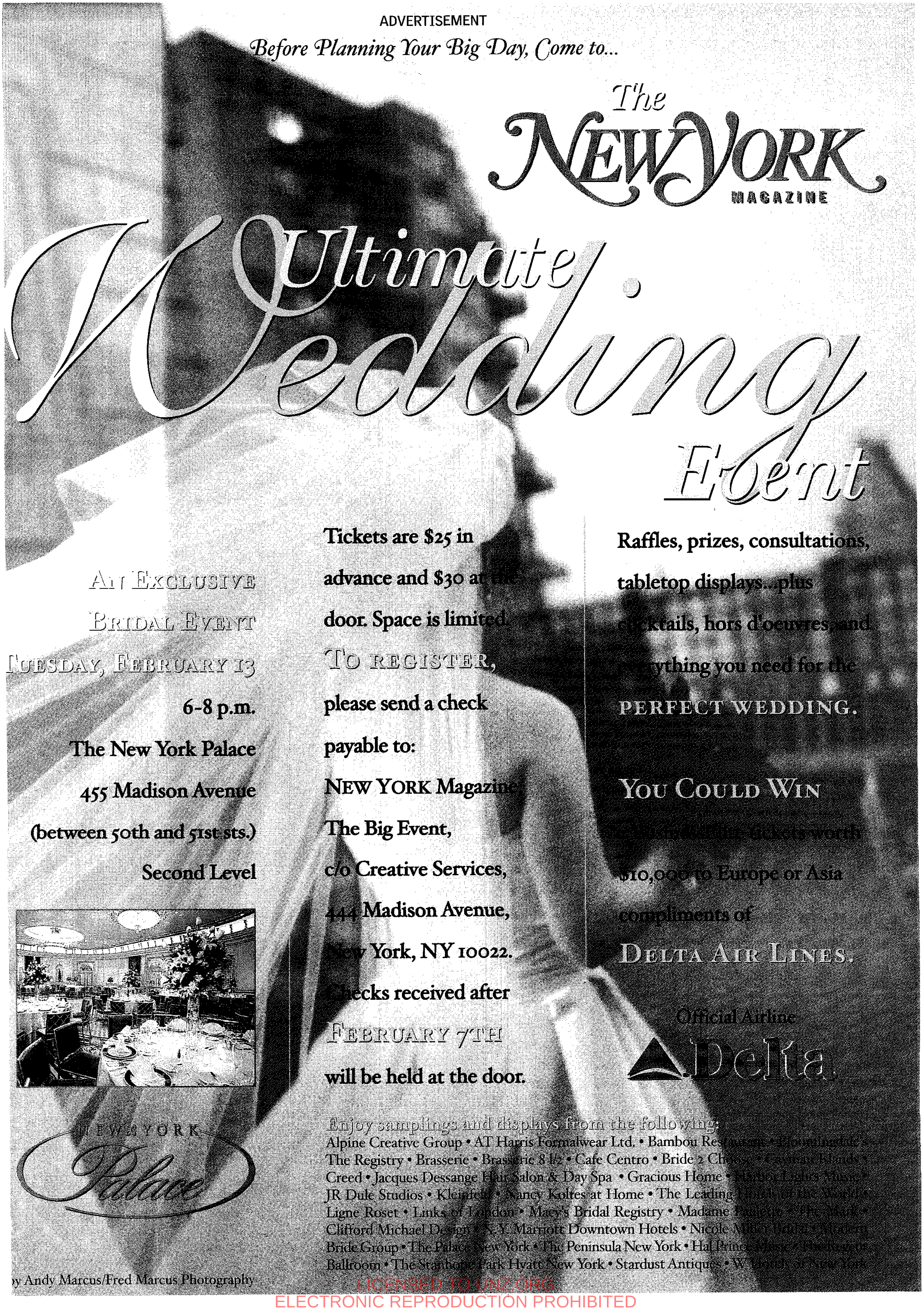
1 Giving Order of Garter to breathtaking performer. (8)
5 Thus Clovis, a Carolingian, holding all his eggs in one basket! (6)
9 Drive source of Lloyd's bell, a steamship, coming in second. (9)
11 Playwright listening to seer. (5)
12 Consecration of Euphrosyne's land? (5,2,5)
15 King of the French colonising. (4)
16 Graphic exposition of wall-to-wall conspiracy? (6,4)
18 Gets involved with Keats a good deal? (5,1,4)
19 Comic 26. (4)
21 Innocence set tarantula free. (7,5)
24 Point to imminent return of capital punishment. (5)
25 Air crew? Quite the reverse. (3,6)
26 19 or 19 to old comic. (6)
27 From complaint, rude reply: "Not one of us." (8)

DOWN

1,2 Film by Chaplin or Reed. (4,4)
3 Number One for energy after work. (6)
4 Range and location of 1 down, so the 13s said. (4,4,5)
6 Roman sack race entrant used rocket and got his explosion. (8)
7 Gift distributor has itinerant casual worker going in on Sunday. (5,5)
8 The fruit of 13's loins. (10)
10 Points parting derailed no express. (8,5)
13 Troglodyte numbered among the 1 down, 2. (5-5)
14 "Dear RMS"? (6-4)
17 Insatiable demand for en suite rooms initially. (8)
20 Beaumont's collaborator gives a florin to Durer, say? (6)
22 Wife faithful through eleven Idylls. (4)
23 He left his stain on Amritsar. (4)

Solutions to last week's puzzles appear on page 112

ADVERTISEMENT



Before Planning Your Big Day, Come to...

The NEW YORK MAGAZINE

Ultimate Wedding Event

AN EXCLUSIVE
BRIDAL EVENT
TUESDAY, FEBRUARY 13
6-8 p.m.
The New York Palace
455 Madison Avenue
(between 50th and 51st sts.)
Second Level

NEW YORK Palace

Tickets are $25 in advance and $30 at the door. Space is limited.

TO REGISTER, **please send a check payable to:**

NEW YORK Magazine,
The Big Event,
c/o Creative Services,
444 Madison Avenue,
New York, NY 10022.

Checks received after FEBRUARY 7TH **will be held at the door.**

Raffles, prizes, consultations, tabletop displays...plus cocktails, hors d'oeuvres, and everything you need for the PERFECT WEDDING.

YOU COULD WIN

2 roundtrip tickets worth $10,000 to Europe or Asia compliments of DELTA AIR LINES.

Official Airline
Delta

Enjoy samplings and displays from the following:
Alpine Creative Group • AT Harris Formalwear Ltd. • Bambou Restaurant • Bloomingdale's The Registry • Brasserie • Brasserie 8 1/2 • Cafe Centro • Bride 2 Ch[illegible] • Cayman Islands • Creed • Jacques Dessange Hair Salon & Day Spa • Gracious Home • [illegible] Music • JR Dule Studios • Kleinfeld • Nancy Koltes at Home • The Leading Hotels of the World • Ligne Roset • Links of London • Macy's Bridal Registry • Madame Paulette • The Mark • Clifford Michael Design • N.Y. Marriott Downtown Hotels • Nicole Miller Bridal • Modern Bride Group • The Palace New York • The Peninsula New York • Hal Prince Music • [illegible] Ballroom • The Stanhope Park Hyatt New York • Stardust Antiques • W Hotels of New York

y Andy Marcus/Fred Marcus Photography

ELECTRONIC REPRODUCTION PROHIBITED

ROAD
CLOSED

Imagine a place where there is no road construction, no lane closings, and no potholes. Taxis give way, meter maids cut you a break, bike messengers signal before turning, and other drivers wave you on.

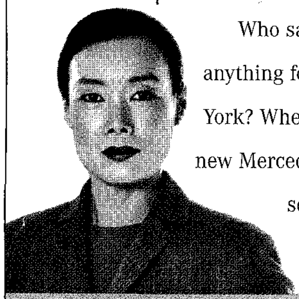
Yo! Wake up. You're not in Omaha.

Tele Aid. Help at the touch of a button.[*]

We grew up around here. We know what you deal with. That's why Mercedes-Benz offers things like Tele Aid. Whether you're on the Major Deegan at rush-hour or some twisty road in Connecticut at 3 AM, we're at your side. Simply press the "i" button in your new Mercedes and you're immediately connected to a Mercedes Representative.

And if you're in an accident and an air bag deploys, Tele Aid will notify emergency assistance immediately. A Global Positioning System will pinpoint your location while a Mercedes Representative quickly dispatches help.[*]

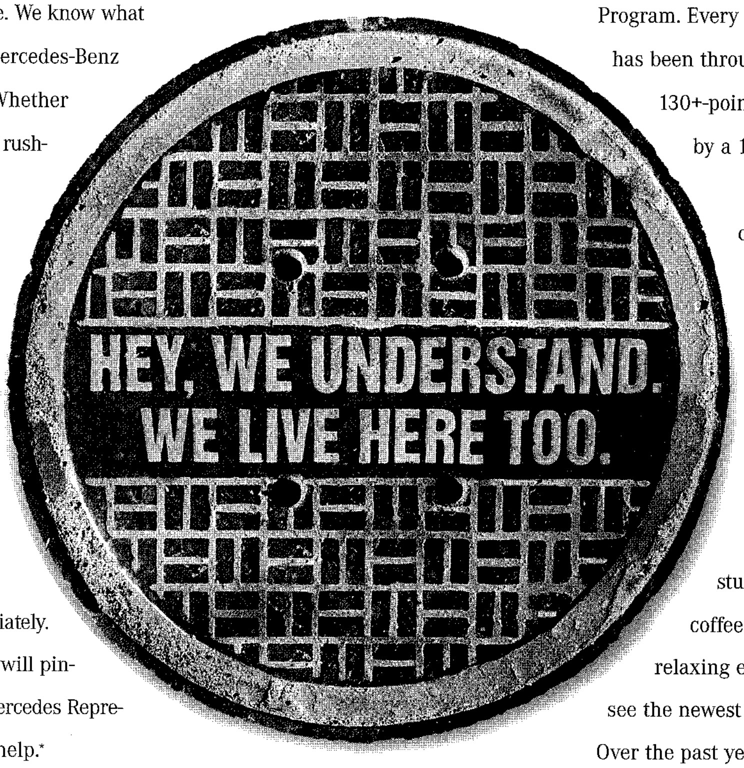
The cost of scheduled maintenance? Bubkis.[**]



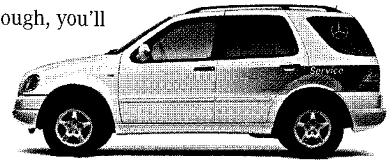
Who says you can't get anything for free in New York? When you bring your new Mercedes in for service, you pay nothing for scheduled maintenance for the first 48 months or 50,000 miles. The Flexible Service System actually monitors your car's oil, engine loads and temperatures, and lets you know when you need to schedule maintenance.

All you do is drive, drive, drive.[**]

Roadside assistance. 24/7/365.[†]

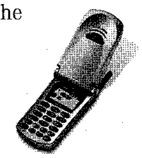


It's late Christmas Eve. You're on the way home from your in-laws and you get a flat on the Garden State Parkway. Remember Tele Aid? Well, a Roadside Assistance Vehicle with a trained technician has just been dispatched. And soon enough, you'll be back on your way.



Help is available 24 hours a day, 365 days a year. Often repairs can be made right on the spot. And if your car needs to be brought to a Mercedes Service Center, we'll handle that too. No hassles. No headaches. Just help you can count on, right when you need it.[†]

Pre-owned, certified and squeaky-clean.[††]



Not ready for a new Mercedes? At every Tri-State Retailer you'll find a selection of pre-owned cars backed by The Starmark Certified Pre-Owned Program. Every one of them has been through a rigorous 130+-point inspection and is covered by a 12-month limited warranty.

Of course, if you're not completely satisfied you can make an exchange within the first 500 miles. But this is a Mercedes-Benz. What's not to love?[††]

A nice cup o' joe.

Sometimes it's the small stuff that counts. A hot cup of coffee. No pressure. A quiet and relaxing environment where you can see the newest models at your own pace. Over the past year we've spent a bundle to update all of our showrooms and make you as comfortable as possible. So give us a call at 1-800-FOR-MERCEDES for the name of the Mercedes-Benz Tri-State Retailer nearest you. And stop by if you're in the neighborhood. Capiche?

Mercedes-Benz
Tri-State Retailers

---

[*] Tele Aid requires subscription for monitoring service, connection charge, and airtime. Available only in cellular service areas and Global Positioning Service areas. First year's monitoring, monthly access fees, and 30 minutes of airtime included at no co. with subscription. Remote Keyless Entry not available on SL Models. Availability on MY 2001 C-Class Models delayed. See retailer for details. [**]Scheduled maintenance as called for by Flexible Service System during the warranty period included at r additional cost with purchase of vehicle. Wear items excluded, limitations apply. The Mercedes-Benz limited warranty extends to 48 months or 50,000 miles, whichever comes first. [†]Roadside Assistance repairs may involve charges for parts, service and towing. Services may be provided by an outside service, courtesy of Mercedes-Benz. [††]Starmark Certified Pre-Owned Limited Warranty limited to 12 months or 100,000 total miles, whichever comes first. Exchange for another Starmark Certifie Pre-Owned Mercedes-Benz of equal or greater value available in your retailer's inventory as of date of exchange. Consumer must pay difference in exchange for vehicle of greater value. See retailer for details. ©2001 Authorized Mercedes-Benz Retailer